

Irish Soda Bread Recipe

Required:	
Ingredients:	2 1/2 cup milk 2 Tbsp white vinegar 4 cup whole wheat flour 1 cup white flour 1/2 cup rolled oats 1 tsp baking soda 2 tsp salt
Notes:	Side dish
Instructions:	Preheat 9-inch Dutch oven to 375 degrees with 13 coals on top and 7 underneath. Pour milk into a small bowl and mix in vinegar, then set aside. In large bowl, mix all remaining ingredients. Add milk mixture to large bowl and stir until thoroughly moistened into dough. Turn dough onto a floured board and knead for 10 minutes, making the dough smooth. Form into a 9-inch round loaf and place in D.O. Score a large X across the top, cutting in about 1/4 inch. Bake for 1 hour or until bread is brown and hollow sounding when the crust is tapped.