



## Buttermilk Loaf

### INGREDIENTS

250g / 2 cups plain white flour  
250g / 2 cups plain whole meal flour  
1 tsp salt  
1 tsp bicarbonate of soda  
400ml buttermilk (or home made buttermilk - 3 tbsp fresh lemon juice added to 400ml milk)

### METHOD

- Heat oven to gas 6 / 200c. Place Dutch oven with lid on inside.
- Place all dry ingredients in a large bowl. Mix.
- Add half the buttermilk and mix with a knife. Add more until a sticky dough forms.
- Tip out onto floured surface and shape into a ball.
- Place into the Dutch oven, cut a cross on top, replace the lid, place in the oven and bake. Remove lid after 30 mins and bake a further 15 mins until golden.