

Soda bread - a super quick yeast-free bread.

Heat oven to 180C

225 g flour plain / gluten free

250 g plain yoghurt

1 heaped teaspoon of baking powder or bicarbonate of soda

1 level teaspoon of salt

1 tablespoon milk if mixture is very stiff

Add the salt and soda / baking powder to the flour and mix with yoghurt to a soft round ball of dough. Take sharp knife and cut a deep cross in the top.

Place on baking parchment on baking tray, and bake for 15 minutes or until nice and brown.

Eat warm, or heat up next day; also very good toasted!