



Olive on Tap Rosemary Soda Bread

Soda bread is an easy to make quick bread from the 19th century leavened with baking soda instead of yeast.

INGREDIENTS: 1 3/4 cups whole wheat flour (fine or coarse)
1 3/4 cups all-purpose flour * 1 tsp salt * 1 tsp. baking soda
3 Tbsp. **Olive on Tap Rosemary Olive Oil** * 1 egg
1 2/3 cups buttermilk * 1 Tbsp. oats

Instructions Preheat the oven to 425°F. Mix flours, salt, and baking soda together in a large bowl. Add oil slowly as you crumble flour with a fork until it resembles bread crumbs. In a separate bowl, Whisk the egg and buttermilk. Make a well in the center of the dry ingredients and pour the liquid into the flour mixture. Mix the flour and liquid together to a loose dough. The dough should be quite soft, but not too sticky. Turn onto a floured work surface and gently bring the dough together into a round about 1½ inches thick (8 inches by 8 inches) . Place on a baking sheet dusted well with flour. Score the bread by making with a deep cross on top (to ward off the devil). Alternatively, another tradition is to poke a hole in the 4 corners of the bread to release the fairies and stop them from cursing your bread. Glaze the bread with the leftover bit of buttermilk and dust the top with rolled oats. Bake for 15 minutes, then reduce the oven to 400°F and bake for 30 minutes more. When done, the loaf will sound slightly hollow when tapped on the bottom. Remove from the baking sheet and place on a wire rack to cool. Use any **Olive on Tap Extra Virgin Olive Oil or Tuscany Olive Oil** to dip this traditional Irish soda bread while still warm.

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