Traditional Soda Bread Recipe

Chances are you may have already tried soda bread. Problem is, unless you baked it yourself, you have likely only tried the Americanized soda bread with added extras.

Traditional Irish soda bread was born out of necessity. Back in the day it was difficult to bake bread with yeast, so instead they switched to baking bread with baking soda instead of yeast. Traditional Irish soda bread contains just 5 ingredients. It requires no kneading and it takes around five minutes to prepare. Don't be put off by the basic nature of soda bread though, as otherwise you'll miss out on one of the most delicious breads on the planet. Check out the recipe below.

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No yeast, no kneading and takes just 5 minutes to prepare!

(Image from: Old World Garden Farms)