

Whitworths

Fruity Soda Bread



 Serves 10-12  15 mins  35-40 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C / 170°C Fan / Gas Mark 5, then flour a baking sheet.
- ♥ In a large bowl rub together the oats and butter, until they resemble breadcrumbs.
- ♥ Sieve the flours, bicarbonate of soda, salt and mixed spice and add to the mix.
- ♥ Add the caster sugar, raisins, sultanas, chopped dates and chopped walnuts then pour in the buttermilk and stir with a knife to form a dough.
- ♥ The dough will be quite wet so place it onto a floured surface then gently bring together into a ball with your hands.
- ♥ Place onto your floured baking sheet, sprinkle with the demerara sugar then tap the sugar lightly into the top.
- ♥ With a knife place a cross on the top then bake for 35-40 minutes until golden.
- ♥ Cool slightly then place onto a wire rack to cool completely - great served either hot or cold simply with a bit of butter.

INGREDIENTS

- 50g **Whitworths Juice Locked Raisins**
- 50g **Whitworths Chopped Sayer Dates, finely chopped**
- 50g **Whitworths Sunshine Sultanas**
- 30g **Whitworths Californian Walnuts, finely chopped**
- 100g rolled porridge oats
- 25g unaltd butter
- 200g plain flour
- 200g strong wholemeal flour
- 100g caster sugar
- 1tsp bicarbonate of soda
- 1tsp salt
- 1½ tsp mixed spice
- 450mls buttermilk
- 2tsp demerara sugar

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Happy Baking!