



Brown soda bread

175g Self-raising flour	1 tsp Bicarbonate of Soda
1 tsp Salt	300g Wholemeal flour
1 tbsp Brown sugar	50g Porridge oats
25g Pumpkin seeds	450ml Lee Strand Buttermilk
1 tbsp Sesame seeds	

1. Preheat the oven to 200°C/400°F and thoroughly grease a 2lb loaf tin with a little piece of butter.
2. Sift the self-raising flour, bicarbonate of soda and salt into a large mixing bowl. Add the wholemeal flour, sugar, oats and pumpkin seeds and mix thoroughly. Pour in the buttermilk. Stir with a wooden spoon to form a sticky dough.
3. Turn the dough into the tin, leaving the surface rough. Brush with leftover buttermilk from the base of the measuring jug. Sprinkle with the sesame seeds. Place the tin on a baking sheet and bake in the preheated oven for 30 minutes.
4. Reduce the heat to 150°C/300°F and cook for another 30 minutes until the bread is well risen, brown, crusty on top and there's a hollow sound when you tap the base of the loaf.