



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Date and Walnut Soda Bread by David Pengelly

Ingredients

225g (8 oz.) Wholemeal mixed grain flour

225g (8 oz.) Strong plain flour

1 Tsp. Salt

1 Tsp. Bicarbonate of soda

55g (2 oz.) Butter

300-350ml Buttermilk

200g Mix of chopped dates and walnuts.

Method

- Place the flours, salt and bicarbonate of soda in a bowl and mix. Rub in the butter then add the date and walnut mix.
- Stir in the buttermilk to form firm dough and knead on the work top until smooth.
- Form into a flat circle and cut a deep cross almost but not quite through the dough. Place onto a bake-o-glide lined baking tray and dust with flour.

AGA (2, 3 and 4 oven): put the grid shelf on the floor of the roasting oven then your tray on top and bake for approximately 30mins until crusty and gives a hollow sound when you tap on the base.

Everhot: set the oven shelf to its lowest position and bake with the oven set to around 220°C for approximately 25 – 30 minutes until crusty and gives a hollow sound when you tap on the base.