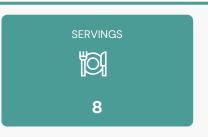


# Mrs. O'Callaghan's Soda Bread







MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

## **Ingredients**

3 cups flour
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1 teaspoon baking soda

0.5 cup brown sugar packed ()

2 cups buttermilk

O.3 cup butter chilled cut into 1/2-inch cubes ()

3 cups flour whole wheat

## **Equipment**

bowl

	Daking Sheet	
	oven	
	whisk	
Directions		
	Preheat oven to 425°F. Spray heavy baking sheet with nonstick spray.	
	Whisk both flours, sugar, and baking soda in medium bowl to blend.	
	Add margarine and cut in until margarine is reduced to pea-size pieces.	
	Add buttermilk; stir until shaggy dough forms. Turn dough out onto lightly floured work surface. Knead until doughcomes together, about 10 turns. Shape dough into 7-inch round.	
	Place dough on prepared baking sheet.	
	Cut large X, 1/2 inch deep, in top of dough.	
	Bake bread until deep brown and bottom sounds hollow when firmly tapped, about 40 minutes.	
	Transfer bread to rack and cool completely.	
	Bon Appétit	
Nutrition Facts		
PROTEIN 10.81% FAT 17.65% CARBS 71.54%		

#### **Properties**

haking sheet

Glycemic Index:13.25, Glycemic Load:26.79, Inflammation Score:-7, Nutrition Score:20.099999848429%

#### Nutrients (% of daily need)

Calories: 464.08kcal (23.2%), Fat: 9.28g (14.28%), Saturated Fat: 2.59g (16.19%), Carbohydrates: 84.64g (28.21%), Net Carbohydrates: 78.56g (28.57%), Sugar: 16.58g (18.42%), Cholesterol: 6.6mg (2.2%), Sodium: 272.38mg (11.84%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 12.79g (25.59%), Manganese: 2.16mg (108.05%), Selenium: 46.09µg (65.84%), Vitamin B1: 0.62mg (41.52%), Folate: 108.79µg (27.2%), Phosphorus: 264.46mg (26.45%), Vitamin B3: 5.07mg (25.34%), Fiber: 6.08g (24.32%), Vitamin B2: 0.41mg (24.21%), Iron: 3.91mg (21.73%), Magnesium: 79.41mg (19.85%), Copper: 0.27mg (13.67%), Vitamin B6: 0.23mg (11.58%), Zinc: 1.73mg (11.53%), Calcium: 104.87mg (10.49%), Potassium: 315.77mg (9.02%), Vitamin B5: 0.73mg (7.29%), Vitamin A: 356.79IU (7.14%), Vitamin D: 0.78µg (5.2%), Vitamin B12: 0.28µg (4.72%), Vitamin E: 0.61mg (4.06%), Vitamin K: 1.18µg (1.12%)