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# IRISH SODA BREAD - SIMPLE STEPS TO PERFECT BROWN AND WHITE SODA BREAD EVERY TIME



## Synopsis

"Rarely am I entertained while going through a cookbook, but this one proves to be an exception. Maggie has a great way of "Edutaining". Entertaining while educating."Ã Â Ryan"Very informative. I learned some things that I didn't know and I am of Irish descent on both sides of the family. I'll be working on these recipes to get them just right for our St. Patrick's Day feast." KatSoda bread is to Ireland as apple pie is to America.The tradition of baking Irish soda bread in Irish homes lives on and lives strong.As our soda bread recipes travelled around the world, they became distorted with local variations and ingredients. But my Granny never travelled. So in her every day baking she just did what her mother, grandmother and great grandmother did before her. In this wee book dedicated to Irish soda bread you will learn all about making real, authentic Irish soda bread, just like my Granny made it.Take a look at what else is inside:Chapter 1: The Irish Soda Bread MythChapter 2: So What Is It That Makes Irish Soda Bread Irish?Chapter 3: Now Let's Talk About The FlourHow using the right flour will improve your bread dramaticallyChapter 4: Irish White Soda Bread RecipeA great recipe anyone can makeChapter 5: Simple Authentic Irish Brown Soda Bread RecipeEveryone should be making Irish brown breadChapter 6: Irish Wholemeal Bread RecipeWhole meal for the whole familyChapter 7: Serving SuggestionsChapter 8: PS: Wait Don't Go Just Yet .....You too can make soda bread my Granny would be proud of. It is so simple when you know how.Also by MagggieMake Irish Stew As The Irish Do

## Book Information

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## Customer Reviews

Maggie O'Farrell tells you everything (almost) that you need to know about making authentic IRISH SODA BREAD in the pages of this slim volume. Maggie's recipes for White, Wheat, Whole Meal and Surprise (aka Irish-American with fruit) soda breads are simple to do and as soda bread is quite similar to what we call "biscuits" here in the US, may very well become a favorite. There are a couple of things you should take note of: Maggie calls for bicarbonate of soda or bread soda in most of these recipes. That is baking soda, the stuff in the orange box, not baking powder, the stuff in the round can. She calls for unhomogenized buttermilk, something that will be impossible to find almost anywhere in the US. The trick is to get buttermilk that is made with an active culture. Kate's brand is wonderful if you can find it, but you should be able to get cultured buttermilk in most communities. Irish Soda Bread requires soft wheat flour. All purpose just won't do. You can use cake flour but it is expensive. If you have a co-op or natural food store nearby you can probably buy pastry flour - also expensive, but less so. Certainly, you can order authentic Irish flour online, but if you are lucky enough to live in the Southern US you can just go grab yourself a bag of White Lily flour. White Lily is the GoTo flour in the South for perfect melt-in-your-mouth biscuits. (Remember I told you soda bread was quite like biscuits?) Make sure that you do NOT get the White Lily Self Rising flour to make soda bread with. Great little book. Highly Recommended. Thanks Maggie!

This is not your typical cookbook which just lists a bunch of ingredients and directions and that is it. The author literally takes you by the hand and guides you through the entire process from start to finish. What makes the cookbook even better is that you learn a lot of extra little tips and tricks as well as curious facts about the Irish culture. A very well written guide, if you want to learn how to make Irish bread or just learn a little bit more about the Irish cuisine and culture, this cookbook is a must!

Having just returned from a trip to Ireland, my husband and I decided to try and reproduce the

wonderful brown soda bread we enjoyed so much. This book was everything we hoped for and so much more; funny and witty - true to Irish form. Fabulously concise, with no wasted words or complicated descriptions. Highly, highly recommend!! And, oh yeah - the bread is Brilliant!!

This is an entertaining and educational book about Irish Soda Bread and it's history. Very informative. I learned some things that I didn't know and I am of Irish descent on both sides of the family. I'll be working on these recipes to get them just right for our St. Patrick's Day feast.

Maggie has created a neat little cookbook for Irish Soda Bread that is not only informative but also interesting. I can't wait to get some buttermilk and cake flour to try it for our St. Patrick's day dinner.

Honest presentation of a simple yet challenging bread. I have made many loaves now & find it always tasty, best with stews, thick soups or on a cool evening with scads of butter & jam while sipping a hot tea.

There are good recipes in this book and I desperately wanted to recreate the brown bread I had in Ireland. Unfortunately I could not find some of the required recipes in the U.S.

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