Panasonic

Panasonic Breadmaker Recipe

Soda Bread

with Sundried Tomatoes & Olives

Making HOME Baking Easy

Ingredients

450g self-raising flour
1tsp bicarbonate of soda
1tsp salt / Pinch of ground black pepper
85g sundried tomatoes, patted dry of any oil
85g pitted black olives, drained and finely chopped
2tbsp plain yogurt
50ml melted butter
220ml milk

Method

1. Sieve flour, soda, salt and pepper, tomatoes and olives into a bowl.

2. Make a well in the middle and pour in the yogurt, butter and the milk.

3. Stir the mixture together and add more milk as required, to form soft dough.

4. Place the dough into your parchment lined breadmaker pan and place on the BAKE ONLY setting for 45mins.