

**USE
IT UP™**



**YOGHURT SODA
BREAD**



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A Recipe by OzHarvest



Prep time



Cook time



Loaf

NEED

450g plain flour

400ml of plain
yoghurt

2 Tsp bicarb soda

1 Tsp sea salt

Comfort and simplicity at its finest! Turn your leftover yoghurt into a delicious and crusty Soda Bread with just a few ingredients. Best eaten warm but also makes great toast the next day.

HOW

1. Sift flour and bicarb soda together into a bowl then stir through salt.
2. Add yoghurt and bring the mixture together to form a soft dough.
3. Place dough onto a lightly floured surface and knead gently for a minute, forming into a loose ball.
4. Place dough on a lightly floured baking sheet on an oven proof tray. Make a deep cross in the centre, cutting about two thirds deep.
5. Bake for 40-45 minutes, until loaf sounds hollow when tapped underneath.

Enjoy!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**