**Soda Bread,**

*Makes 1 small loaf that will serve 6 – 7p per portion*

* Juice of ½ a lemon or 2 teaspoons bottled lemon juice
* 300ml milk, 18p (55p/1l long life UHT milk – you can use the usual stuff too)
* 400g self-raising flour plus extra to shape the dough and dust the loaf, 1½ level teaspoons bicarbonate of soda, 4p
1. Preheat the oven to 180°C/350°F/gas 4.
2. Squeeze the lemon juice into the milk. Stand to one side for about 5 minutes to allow the liquid to curdle and separate.
3. Meanwhile, weigh the flour into a bowl, add the bicarbonate of soda and mix through.
4. Make a well in the centre of the flour and pour in most of the milk-and-lemon mixture.
5. Mix well with a wooden spoon to form a sticky dough. Use your judgement – if it looks too dry, add the remaining liquid.
6. Tip the dough on to a floured work surface and pat into a round shape, kneading ever so lightly. The trick to amazingly light soda bread is not to fiddle with it too much. Pop the shaped dough into a 1lb loaf tin (approximately 17 x 7 x 6cm), score a line on top of the dough down the middle about 1cm deep with a sharp knife and dust with a little extra flour.
7. Place in the preheated oven for 40 minutes. Once baked through, the loaf should sound hollow on the bottom when tapped and feel ridiculously light. Remove the tin from the oven, tip out the soda bread whilst hot and leave to cool on a wire rack. Break into chunks and serve warm with butter, or allow to cool completely then wrap in cling film to keep fresh.