

Orange and Dried Blueberry Soda Bread

400g plain flour
2 teaspoons baking powder
50g caster sugar
2 tablespoons olive oil
100g dried blueberries
Grated zest of 2 oranges
1 large egg
185ml buttermilk

Pre-heat the oven to 180C. Line a baking tray with baking parchment. Sift the flour into a bowl, then add the baking powder, sugar, olive oil, blueberries and orange zest and stir to combine. Beat the egg with the buttermilk in a jug. Mix the wet ingredients into the dry ingredients with a spatula, then gently bring the dough together by hand, to form a ball. Don't overwork it! Place the dough on the lined tray and make two deep cuts on the top in a cross shape, nearly all the way through. Bake for 30–35 minutes, or until the loaf sounds hollow when tapped on the base. Remove from the oven and transfer to a wire rack to cool.

