

Fruit Soda Slims Recipe

Taken from A Wee Taste of Ulster-Scots. Recipes by Paula McIntyre

Ingredients

350g soda bread flour
50g dried fruit (sultanas, raisins or cranberries)
275 ml buttermilk

Method

Add the flour and dried fruit to the mixing bowl.

Make a well in the centre. Pour in the buttermilk gradually (you may not need the full measure). Mix with a fork until it forms a stiff dough.

Turn the dough out onto a floured surface.

Knead lightly and roll out to 1 cm/ $\frac{1}{2}$ inch thickness.

Cut into rectangles and leave to rest for five minutes.

Place on a hot griddle or dry frying pan. Cook each side until golden brown and hollow when tapped.

Split a slim open and eat warm with butter.

