

Rainbow Soda Bread

Ingredients

500g plain flour
1 tsp salt
1tsp bicarb soda
400ml soy milk
2 Tbs lemon juice
½ large beetroot
½ carrot
½ zucchini



What to do:

- 1) Preheat oven to 200c
- 2) Measure the soy milk into a jug. Add the lemon juice. Mix together and set aside for 5-10 minutes
- 3) Measure the flour into a big bowl. Add the bicarb soda and salt and mix together
- 4) Pell the beetroot and carrot onto the bench top
- 5) Grate the beetroot, zucchini and carrot
- 6) Make a well in the flour and add the soy milk mix. Mix together using a fork
- 7) Add the grated vegetables and mix to combine
- 8) The dough will seem really wet but that's fine
- 9) Generously flour the bench top
- 10) Tip the soda bread onto the bench and dust with more flour
- 11) Gently knead the dough and divide it into 4 equal pieces. Shape into rounds
- 12) Oil 4 round cake tins or 2 large baking trays
- 13) Transfer the dough rounds to the tins/ trays and use a knife to cut an X onto the top of each bread
- 14) Bake in the oven for 30 minutes. Bread is cooked when tapped on the bottom it sounds hollow
- 15) Cool on a wire rack
- 16) Serve and enjoy