

Easy Cheesy Jalapeno Soda Bread

Ingredients

2 cups plain flour

½ tsp baking powder

½ tsp baking soda

½ tsp salt

1/4 cups mature Cheddar cheese grated

2 TBSP Point Blank Pepper Company Smoke Rings or Hallo Rings

7 ounces beer/ale

Instructions

- Preheat oven to 375.
- Prepare a baking sheet by sprinkling with flour.
- Place all the dry ingredients into a bowl and mix with a fork.
- Add the grated Cheddar and Smoke Rings giving another mix with fork.
- Then stir in the beer until mixture comes together as a dough.
- Use your hands (oiled) to form into a ball.
- Place on the baking sheet, pat down and dust with flour.
- Use a knife to cut a deep cross into the top.
- Bake for 30 minutes or until base sounds hollow when knocked.
- Cool on a wire rack.