Irish Soda Bread

Ingredients
2 cups Whole-wheat flour (or try quick oats, or more all-purpose flour)
2 cups All-purpose flour, plus more for dusting
1 teaspoon Baking soda
1 teaspoon Salt
2 ¼ cups Buttermilk (2 cups + 2 tablespoons milk + 2 tablespoons vinegar)

Instructions
Preheat oven to 450 degrees F. Prepare baking sheet with parchment paper or cooking spray and sprinkle with a little flour. Prepare buttermilk by combining milk and vinegar (or lemon juice) and let sit 10 minutes before using.

Whisk whole-wheat flour, all-purpose flour, baking soda and salt in a large bowl. Make a well in the center and pour in buttermilk. Using one hand, stir in full circles (starting in the center of the bowl working toward the outside of the bowl) until all the flour is incorporated. The dough should be soft but not too wet and sticky. When it all comes together turn it out onto a well-floured surface. Clean dough off your hand.

Pat and roll the dough gently with floury hands, just enough to give it a round shape. Flip over and flatten slightly, about 2 inches. Transfer the loaf to the prepared baking sheet. Mark with a deep cross using a serrated knife and prick each of the four quadrants.

Bake the bread for 20 minutes. Reduce oven temperature to 400 degrees and continue to bake until the loaf is brown on top and sounds hollow when tapped, 30 to 35 minutes more. Transfer the loaf to a wire rack and let cool for about 30 minutes. Enjoy!