



**Makes one 8x4-inch loaf**  
**Preparation Time: 10 minutes**  
**Cook Time: 1 hours 5 minutes**

#### INGREDIENTS:

2 cups unsweetened, unflavored plant-based milk

2 tablespoons apple cider vinegar

3 cups thick-cut (rolled) oats or quick oats

2 tablespoons pure maple syrup

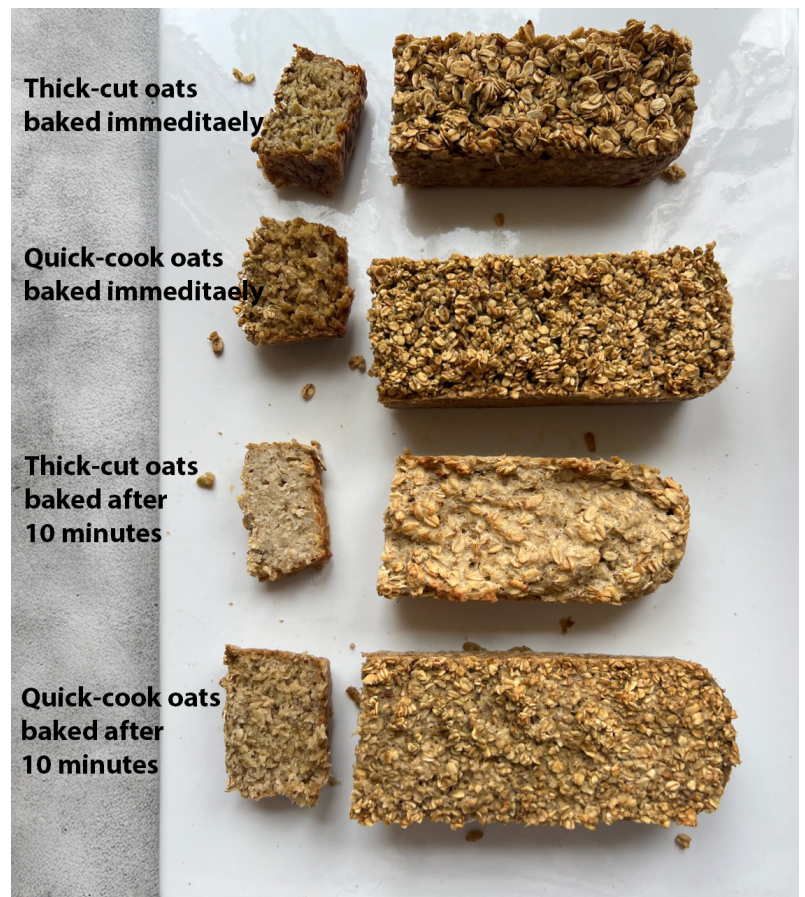
1 teaspoon baking soda

½ teaspoon fine sea salt

## Irish Porridge Bread

This dense, chewy loaf is a type of Irish soda bread, but it tastes more like the moist, crumbly rye breads of Germany thanks to the hearty portion of **oats** swirled through the batter. This rustic, peasant bread has an oaty flavor and a dense crumb. If you're a bread-making beginner, this is a great recipe to start with, since it relies on baking soda instead of yeast to get its rise. There isn't any proofing time, so all you need to do is mix everything together and pop it in the oven. Serve this Irish Porridge Bread with some **Sweet Potato Butter** and enjoy!

*Editor's Note:* Some readers reported having trouble with this recipe, so the recipe developer, Mary Margaret Chappell, re-tested it several times, using thick-cut (rolled) oats and quick-cooking oats, and with the added step of letting the batter sit for 10 minutes before baking. All loaves held together well, and resting the batter for 10 minutes before baking resulted in a denser loaf. See below for a visual comparison. Chappell says, "I ate it all weekend and got even more attached to the recipe. I even took half a loaf to a dinner party!" Make sure to let the loaf cool completely before cutting.



**Tip:** This bread will keep for up to a week in the fridge and makes great toast.

For more inspiration, check out these tasty ideas:

- [Sweet Potato Bread](#)
- [Festive Sourdough Focaccia](#)
- [Spelt Banana Bread with Toasted Walnuts](#)
- [Za'atar-Spiced Flatbreads \(Manakeesh\)](#)

- 1** Preheat oven to 350°F. Line an 8×4-inch loaf pan with parchment paper. In a 1-quart measuring cup stir together milk and vinegar.
- 2** In a large bowl stir together oats, maple syrup, baking soda, and salt. Stir in milk mixture. Pour batter into the prepared loaf pan.
- 3** Bake 1 hour or until deep golden brown. Cool in pan on a wire rack 10 minutes. Remove loaf from pan and cool completely on wire rack.