

Irish Soda Bread

Bridget O'Malley

3 cups flour
1 tsp baking powder
Pinch of salt
½ tsp baking soda
½ stick butter
½ cup sugar
Cup of raisins (optional)
1 egg
1 cup buttermilk
Knead 5 min

This bread can be made in one bowl. Do not use an electric mixer.

Mix flour, baking powder, salt, soda in bowl. Cut in the butter. Add sugar, raisins, egg, & buttermilk. Mix with fork until too thick. Knead together until mixed. Do not over knead.

Form into a round disk. Put out on cookie sheet. Cut cross on top of bread with a sharp knife before baking.

Bake 350 about 45 minutes. It should be brown when finished. Tap bottom to test or use tooth pick

To Serve:

Cut in half; then quarters. Slice quarters and serve with butter or jam.

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