

# St Patrick's Day

# Irish Soda Bread Recipe

## Ingredients:

- 4 cups of all-purpose flour
- 1/4 cup of sugar
- 1 tablespoon of baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/3 cup butter
- 2 cup seedless raisins (optional)
- 1 tablespoon caraway seed
- 1 1/2 cup buttermilk or sour milk (you can add a touch of white vinegar or lemon juice to the milk)
- 1 large egg, beaten



## Directions:

1. Blend the dry ingredients - flour, sugar, baking powder, salt, and baking soda in a large bowl.
2. Cut in the butter until the mixture resembles a coarse meal.
3. Add buttermilk and egg (and raisins and caraway seeds if you would like)
4. Stir until blended.
5. Knead on flour board until smooth (about 1 minute)
6. Shape dough into 2 balls
7. Place in 2 greased 8 in. round pans. If you have a cast-iron skillet, you can use it in place of the baking pans.
8. Flatten to fill pans or skillet.
9. Cut a deep cross on top of each loaf.
10. Bake at 375 degrees for about 40 minutes or until golden brown.

