

# IRISH SODA BREAD

4 ½ c. flour

1 tbsp. sugar

1 tsp. salt

1 tsp. baking soda

4 tbsp. butter

1 c. raisins, optional

1 egg, large, lightly beaten

1 ¾ c. buttermilk



Preheat oven to 425°F. In a large mixing bowl, whisk flour, sugar, salt, and baking soda together. Cut the butter into the flour until the mixture resembles coarse meal. Add in raisins if including. Making a well in the center of the flour and butter mixture, add the beaten egg and buttermilk to the well and mix until the dough is too stiff to stir. Dust your hands with flour and knead the dough just enough to form a ball. Do not over knead! Transfer the dough ball to the lightly oiled baking sheet, shape into a round loaf, and score the top of the dough with an “X” shape. Bake approximately 35–45 minutes until bread is golden and firm.