



6 SERVINGS



55 MINUTES



486 CALS

Irish Soda Bread

SHANNON LLEWELLYN

Ingredients

- 4 to 4 ½ cups all-purpose white flour
- 1 tablespoon sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 tablespoons butter (chopped into small pieces)
- 1 egg (slightly beaten)
- 1 ½ cups buttermilk
- 1 cup raisins or currants (optional)

Instructions



PREP: 15M

| COOK: 40M

| READY IN: 55M

1. Preheat oven to 450 degrees and cover a baking sheet with parchment paper.
2. Whisk the dry ingredients together.
3. Work the butter and raisins (or currants) with two butter knives in a criss-crossing motion, until the dough looks like coarse meal.
4. In the center of the dough, add the buttermilk and egg and mix with a wooden spoon until the dough is stiff enough to form into a ball.
5. Place the dough on a lightly floured surface and gently knead the dough. Shape it into a ball and slightly flatten the top with your hands. (It's okay for it to be a little sticky.)
6. Place the dough on the baking sheet and score the top of the dough into 6 even triangles. This helps get heat into the center while the bread cooks and is not necessarily cutting lines (although they could be!)
7. Bake for 35 to 45 minutes, or until a wooden pick inserted into the center comes out clean.
8. Cool Irish Soda Bread on a wire rack.