







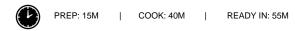
Irish Soda Bread

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



- 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 crisscrossing 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.