



Irish Soda Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups flour

1/3 cup sugar

2 teaspoons baking powder

3/4 teaspoon baking soda

3/4 teaspoon salt

1 cup buttermilk

1/4 cup melted butter

1 egg

1 cup California raisins

Instructions

Preheat oven to 350°F and line a baking sheet with parchment paper. Stir together flour, sugar, baking powder, baking soda and salt in a large bowl. Stir in buttermilk, butter and egg until well mixed; stir in raisins. Knead several times on a lightly floured board then shape into a ball. Place on prepared baking sheet and flatten slightly. Cut a small x in the top and bake for 50 to 55 minutes or until a sharp knife inserted in the center comes out clean.
