

Irish Soda Bread



PREPARATION TIME
20 minutes



COOKING TIME
50 minutes



PERFECT PARTNER
beef stew



Save leftover butter wrappers and store in the freezer in a sealable plastic storage bag.

When a recipe calls for a greased pan or casserole, simply wipe with a handy butter wrapper.

SHOPPING LIST

- raisins • buttermilk
- unsalted butter

ON HAND

- flour • sugar • baking soda
- milk

Irish Soda Bread

INGREDIENTS

- 3 cups flour
- 1/2 cup sugar
- 2 1/2 teaspoons baking soda
- 1/4 cup cold unsalted butter, cut into small pieces
- 1 cup raisins
- 1 1/2 cups buttermilk
- 1 tablespoon milk

MAKES **1** LOAF

COOKIN' *Express*

• Baking soda only has a shelf life of about 6 months. Once opened, store in an airtight container.

To check if it's still active, add 1/4 teaspoon to 2 teaspoons vinegar. If it bubbles, the baking soda is fine.

Make Ahead

This recipe can easily be doubled. Make an extra loaf and freeze to have on hand.

VARIATION

For a classic American version of this bread, add 1 1/2 tablespoons caraway seeds.

- 1 Preheat oven to 325°F. Mix flour, sugar and baking soda in a large bowl. Cut butter into flour mixture using a pastry blender or 2 knives until crumbly.



- 2 Add raisins; mix well. Add buttermilk; stir just until moistened.

- 3 Knead for 1 minute on a lightly floured surface. Shape into ball. Place in greased 1 1/2-quart casserole. Cut a shallow "X" in top with a sharp knife.



- 4 Brush with milk. Bake for 50 minutes or until golden brown, tenting with foil during last 15 minutes. Turn loaf onto wire rack to cool.