

irish soda bread



4 cups unbleached flour

2 tsp baking soda

1 tsp salt

1 3/4 cups buttermilk

*1 cup raisins & 2 tbsp caraway seeds optional

Oven 425 F

Bake 30 min covered

10 min uncovered

In large bowl combine all dry ingredients.

Gradually stir in buttermilk until dough becomes a sticky ball.

Turn dough onto a floured surface and knead gently then form a ball.

Put dough ball into a greased cake pan, press ball slightly flat into a disk. Make a x across the top. Use a sharp knife

Cover the pan with a another cake pan the same size, bake, remove the last 10 minutes, until crust is golden



Note: Add raisins and seeds with dry ingredients before adding buttermilk.