

# IRISH SODA BREAD

By: Simply Creative Chef Rob Scott

Yield one loaf

*NOTE: Cook on lower oven shelf, if browning too quickly place a piece of foil on the rack above*

2 cups of all-purpose flour

1 tbsp. sugar

1 tsp. baking powder

½ tsp. baking soda

½ teaspoon salt

¼ cup butter

1/2 cup of raisins

1 tbsp. caraway seeds

1 cup of buttermilk

- Preheat oven to 375°
- In a large bowl, stir together the flour, sugar, baking powder, baking soda, and salt
- Using a fork, cut in butter until mixture resembles coarse meal
- Add raisins and caraway seeds and toss lightly
- Add buttermilk and toss mixture with a fork until all dry ingredients are moistened
- Dough will be very soft. Form dough into a ball and lightly knead on a floured board for 30 seconds or until smooth
- Shape dough into ball and place on a cookie sheet
- Cut a ¼ inch deep “X” with a sharp knife on top
- Bake for 45- 50 minutes or until golden brown.

