

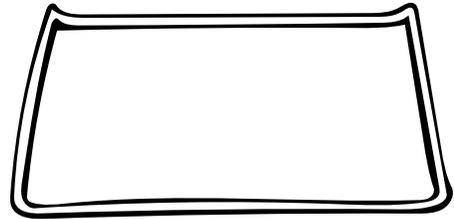
Irish Soda Bread

An Illustrated Recipe from Off the Shelf

Step 1.



Heat oven to 425 degrees.

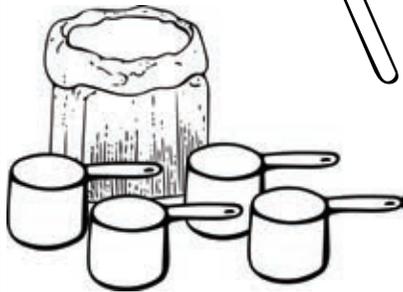
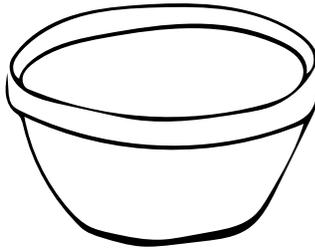


Lightly grease a cookie sheet.

Step 2.



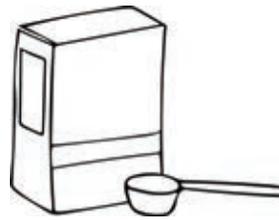
In a large mixing bowl, mix together



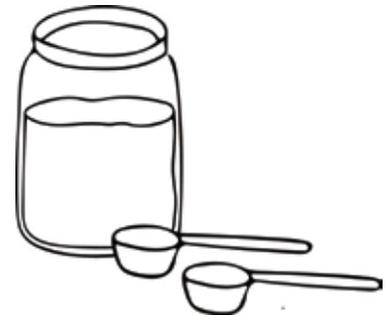
4 cups flour,



1 teaspoon salt,

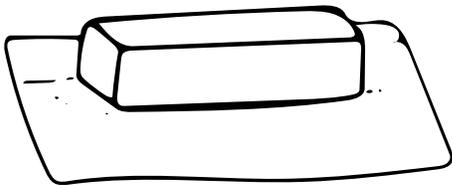


1 teaspoon baking soda,

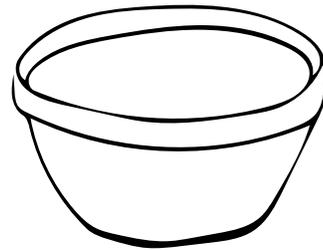


and 2 tablespoons sugar.

Step 3.

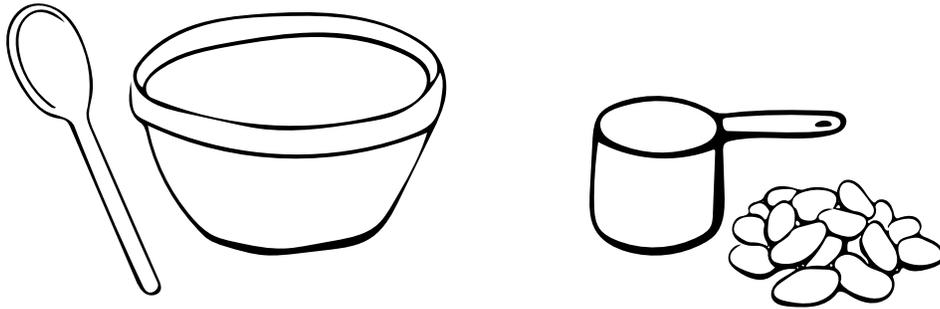


Cut 4 tablespoons of cold butter into small cubes.



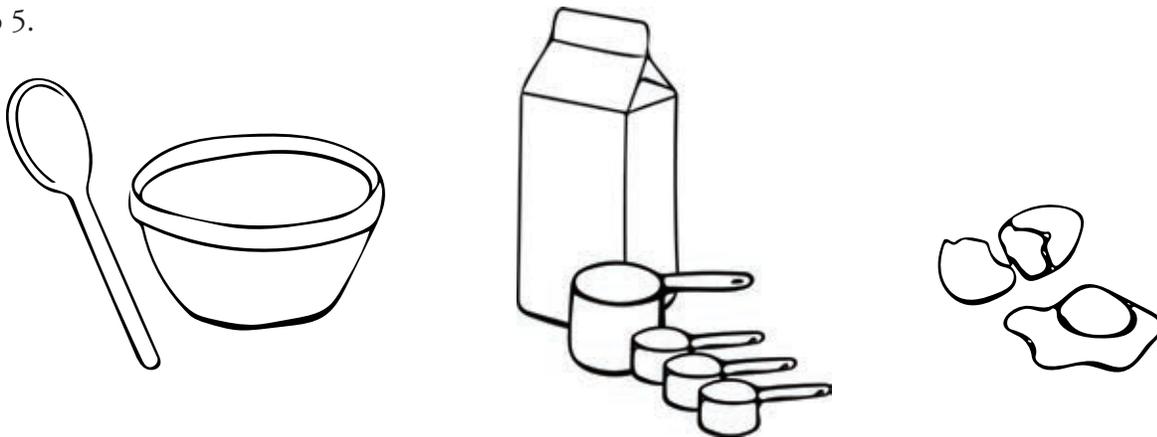
Add the butter cubes to the flour mixture.
Use your hands to work the butter into the flour.

Step 4.



Stir in 1 cup raisins, currants, or dried cranberries.

Step 5.



In a smaller bowl, stir together

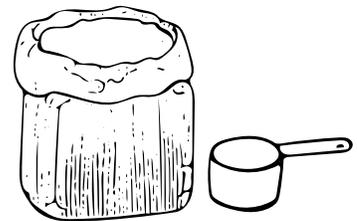
1¾ cups buttermilk

and 1 egg.

Add to flour mixture and mix until too stiff to stir.

Step 6.

Continue mixing with your hands until the dough comes together.
If it is very sticky, add a little more flour, up to 1/2 cup.



Steps 7-9.

Transfer the dough to a lightly floured surface and form into a round loaf.
Place on the baking sheet.
Cut a large X into the top of the loaf.
Bake for 30 to 40 minutes until the top is golden brown.



Irish Soda Bread

Adapted from SimplyRecipes.com

Ingredients

- 4½ cups all purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 tablespoons sugar
- 4 tablespoons of cold butter
- 1 cup raisins, currants, or dried cranberries
- 1¾ cups buttermilk
- 1 egg

1. Preheat oven to 425 degrees. Lightly grease a baking sheet.
2. In a large bowl, mix together 4 cups of the flour, the salt, sugar, and baking soda.
3. Cut the butter into small cubes and add it to the flour mixture. Using your hands, work the butter into the flour until it resembles coarse meal.
4. Stir in the raisins.
5. Stir together the buttermilk and egg and add to the flour mixture. Mix with a wooden spoon until too stiff to stir.
6. Again using your hands continue to mix the dough just until it comes together. If is very sticky add up to ½ cup flour.
7. Transfer the dough to a lightly floured surface and form into a round loaf. Place on the baking sheet.
8. Using a serrated knife, cut a large X into the top.
9. Bake 30-40 minutes until the top is golden brown. If a long skewer inserted in the center comes out clean, it is done.