



Irish Soda Bread

Caraway seeds make a big difference in this recipe. You can use all golden currants or mix with some raising. Sometime I also grate a bit of lemon or orange rind into dough before baking. Can be made one day ahead if wrapped tightly in foil or wrap at room temperature.

Celebrating my Irish heritage, I have put together a collection of recipes that are favorites for St. Patrick's Day. To find related recipes, search on terms Irish or St. Patrick.

Quantity	Ingredients	Preparation Notes
5 C	Flour	• Preheat oven to 350 degrees.
1 C	Sugar	• Generously grease an oven proof 10 - 12" skillet, 2 - 8" cake pans or a large cake pan
1 Tbsp	Baking Powder	• Whisk flour, sugar, baking powder, salt, and baking soda in a bowl.
1 1/2 tsp	Salt	• Add butter using finger tips or a pastry cutter to form coarse crumbs
1 tsp	Baking Soda	• Stir in currants and rind if desired
1/2 C	Butter softened	• In another bowl, whisk together buttermilk and eggs to blend
2 1/2 C	Golden Currants or Raisins	• Add buttermilk mixture to dough using a wooden spoon and stir just enough to incorporate all ingredients. Dough will be sticky.
3 Tbsp	Caraway Seeds	• Transfer dough to prepared skillet, smooth top, mounding slightly in center.
2 1/2 C	Buttermilk	• Cut 1" deep X in the top center with floured knife. (Doesn't always work well - only for looks)
1 Lg	Egg	• Bake until bread is cooked through and tester inserted in center comes out clean - about 75 minutes.
		• Cool in pan 10 minutes and turn out on rack to cool.