

Reckless In The Kitchen

Irish Soda Bread

Ingredients:

- 4 c unbleached all-purpose flour
- 1/4 c granulated sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 Tbsp caraway seeds
- 1 c raisins
- 2 c buttermilk

Directions:

Preheat your oven to 375 degrees. Generously grease an 8 inch round cake pan. In a large mixing bowl combine all of the dry ingredients (including the raisins) in a bowl with a whisk.

Create a well in the center of the bowl and add the buttermilk. Use a spatula or a spoon to start mixing the ingredients together.

Once it forms into a sticky dough use your hands to finish the mixing. Be gentle with the dough and do not over mix. It's a bit messy but a quick process.

Shape the dough into a round loaf and put into the prepared round pan.

Bake for 15 minutes, then reduce the temperature to 350 and bake for an additional 60 minutes. The bread is finished when it is lightly browned on top and pulling away from the edge of the pan.

This bread is excellent toasted and then generously slathered with butter or jam. Store the loaf wrapped tightly in plastic wrap.