



Irish Soda Bread

Prep Time: 10 minutes
Bake Time: 30-45
minutes
Yield: 1 loaf

INGREDIENTS

2 1/2 cups all-purpose flour
1 cup wheat or rye flour
1 1/2 tsp baking soda
1 tsp salt
1 T sugar
1 tsp caraway seeds
1 1/4 cup buttermilk
1/2 cup currants or raisins
(optional)

DIRECTIONS

1. In a bowl, mix all dry ingredients except raisins together.
2. Add raisins and mix well.
3. Make a well in the center of the ingredients in the bowl.
4. Add half of the buttermilk to the center of the well and stir until the buttermilk is incorporated.
5. Add the remaining buttermilk, stir until the dough comes together. It will be a shaggy dough.
6. Knead the dough very gently on a lightly floured countertop. I only kneaded the dough about 10 times. The dough will be sticky.
6. Shape the dough into a disc and transfer to a parchment lined sheet pan or a greased cast iron skillet.
7. Cut a cross on the surface of the dough and bake at 375 for 30-45 minutes until golden brown or the internal temp is 190. The bread will sound hollow when tapped underneath.



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