

mason jar
gift set

Irish soda bread

6-8 Servings
Prep: 15 min. Bake: 30 min. at 375°

Ingredients

2 cups all-purpose flour
2 tablespoons brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3 tablespoons butter
2 eggs
3/4 cup buttermilk
1/3 cup raisins

Directions

In a large bowl, combine flour, brown sugar, baking powder, baking soda and salt.
Cut in butter until crumbly. In a small bowl, whisk 1 egg and buttermilk. Stir into flour mixture just until moistened. Fold in raisins.
Knead on a floured surface for 1 minute. Shape into a round loaf; place on a greased baking sheet. Cut a 1/4-in.-deep cross in top of loaf. Beat remaining egg; brush over loaf.
Bake at 375° for 30-35 minutes or until golden brown.

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