



Irish Soda Bread

Makes one loaf
Preheat oven to 350°F

You don't have to wait until March 17th for this traditional Irish Soda Bread. It's moist and full of flavor. Serve with fresh Irish Butter. My great friend Sheila gave me this recipe.

3 cups	all-purpose flour
3/4 cup	granulated sugar
1 tsp	baking soda
3/4 tsp	salt
1/2 tsp	baking powder
1/4 tsp	cream of tartar
1-1/2 cups	buttermilk
1/2 cup	unsalted butter, softened
1 cup	raisins

1. In a large bowl, whisk flour, sugar, soda, salt, baking powder, and cream of tartar.
2. Add buttermilk and softened butter to the dry ingredients and blend by hand until thoroughly mixed. Add raisins.
3. Shape the loaf into a round loaf. Place into a pie pan that is lined with parchment paper.
4. With a sharp knife, make an "X" into the surface of the top of the loaf.
5. Place into preheated oven until light brown, about 40 to 60 minutes.
6. Cool completely and serve with butter.