IRISH SODA BREAD

By: Simply Creative Chef Rob Scott

Yield one loaf

*NOTE: Cook on lower oven shelf, if browning too quickly place a piece of foil on the rack above*

2 cups all-purpose flour

1 tbsp. sugar

1 tsp. baking powder

½ tsp. baking soda

½ teaspoon salt

¼ cup butter

1/3 cup raisins

1 ½ tbsp. caraway seeds

1 cup buttermilk

* Preheat oven to 375°
* In a large bowl, stir together the flour, sugar, baking powder, baking soda, and salt
* Using a fork, cut in butter until mixture resembles coarse meal
* Add raisins and caraway seeds and toss lightly
* Add buttermilk and toss mixture with a fork until all dry ingredients are moistened
* Dough will be very soft. Form dough into a ball and lightly knead on a floured board for 30 seconds or until smooth
* Shape dough into ball and place on a cookie sheet
* Cut a ¼ inch deep “X” with a sharp knife on top
* Bake for 50 minutes or until golden