*IRISH MOLASSES BREAD*

By: Simply Creative Rob Scott

1 ¾ c. all-purpose flour

1 tsp. baking soda

½ tsp. all spice

½ tsp. ground ginger

5 t. lightly salted butter, plus extra to serve

3 t. molasses

2 eggs, lightly beaten

¼ c. buttermilk

½ c. firmly packed brown sugar

2/3 c. raisins

* Preheat the oven to 350°F. Grease and line a small 6 ½ x 3 3/4 –inch loaf pan
* Grease and line a small 6 ½ x 3 ¾ inch loaf pan
* Put the flour, baking soda and spices into a bowl
* Lightly rub in the butter until the mixture resembles fine crumbs.
* Whisk the molasses with the brown sugar, eggs and buttermilk, then stir in the sugar
* Make a well in the center of the flour mixture and pour in the molasses mixture
* Mix with a fork, gradually drawing in the flour from around the edges
* Add the raisins and mix to a soft dough
* Spoon the dough into the prepared loaf pan, leveling the surface with a wet spatula
* Bake in the preheated oven for 45-55 minutes or until a toothpick inserted in the center comes out clean
* Let cool in the pan for 15 minutes, then invert onto a wire rack and let rest for about 2 hours to cool completely
* Serve spread thickly with butter

Makes 1 loaf