

Recipe for

IRISH SODA BREAD

INGREDIENTS

4 cups flour

1 cup buttermilk

4 tablespoons sugar

1 egg

1 teaspoon baking soda

1 tablespoon baking powder

1/4 cup butter, melted

1/2 teaspoon salt

1/4 cup buttermilk

1/2 cup butter, softened

DIRECTIONS

Preheat oven to 375 degrees. Grease a baking sheet. In a mixing bowl, stir together all dry ingredients. Add 1/2 cup softened butter, 1 cup buttermilk and egg. Mix using dough hook on a stand mixer, or stir with a spoon until well combined. Flour work surface, turn out dough and knead briefly. Form dough into a ball and place on baking sheet. Whisk together 1/4 cup melted and 1/4 cup buttermilk. Brush loaf with buttermilk mixture. Cut an "X" in the top of the loaf. Bake 45 minutes or until toothpick comes out clean, brushing with remaining buttermilk mixture every 15 minutes.