

IRISH SODA BREAD

(pictured, page 120)

- 2 cups unsifted all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons butter or regular margarine,
softened
- $\frac{1}{2}$ cup seedless raisins
- 1 cup buttermilk
- 1 tablespoon butter or regular margarine,
melted

1. Preheat oven to 375F. Lightly grease a small cookie sheet.

2. In large bowl, sift flour, sugar, baking powder, soda and salt.

3. Cut in softened butter with a pastry blender or fork until mixture looks like fine crumbs. Add raisins.

4. Add buttermilk; mix in with a fork only until dry ingredients are moistened.

5. Turn out on lightly floured pastry cloth or board. Knead gently until smooth—about 1 minute. Shape into a ball. Place on prepared cookie sheet; flatten into a 7-inch circle. (Dough will be about $1\frac{1}{2}$ inches thick.) Press a large floured knife into center of loaf halfway through to bottom. Repeat, at right angle, to divide loaf into quarters.

6. Bake 30 to 40 minutes, or until top is golden and loaf sounds hollow when tapped.

7. Remove to wire rack to cool. Brush top with melted butter. Later dust top with flour, if you wish.

Makes 1 loaf



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