

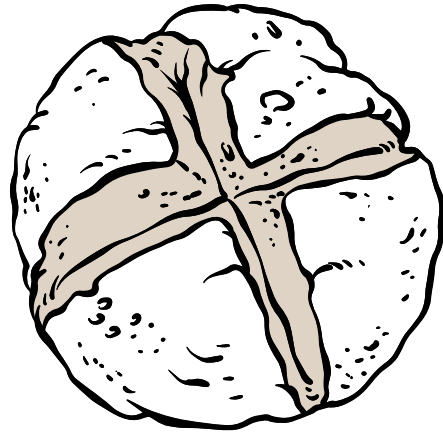
# Irish Soda Bread

*Submitted by Meaghan Nigra, Basilica of St. Mary*



## INGREDIENTS:

- 4 cups all purpose flour
- 1/4 cup sugar
- 1 tbs. baking powder
- 1 tsp. salt
- 1 tsp. baking soda
- 6 tbs butter
- 2 eggs, beaten
- 1 1/2 cups buttermilk
- 1 cup golden raisins (optional)



## DIRECTIONS

Preheat the oven to 350 degrees.

Grease a round casserole dish or pie pan with butter or shortening.

Soak the raisins in a cup of boiling water or hot tea. Set aside.

Put dry ingredients in a bowl. Add butter, mix in with a pastry blender.

Drain & discard the liquid from the raisins. Add them to the flour mixture.

Set aside a tablespoon of egg. Then add the rest of the eggs to the flour mixture.

Add the buttermilk.

Knead 10 strokes. Form a ball. Put it in a greased, round casserole dish or pie pan.

Cut a cross shape in the top of the dough with a sharp knife. Brush the dough ball with the reserved egg.

Bake 1 hour 10 min. at 350 degrees until it is golden brown.

Serve warm with butter and a cup of tea.