

A St. Patty's Day Tradition!



Rated 4 Stars Out Of 5 By Our Readers

IRISH SODA BREAD

I tried all the Irish soda bread recipes I could find. This was by far the best -- not just easy, but beautiful, amazingly moist and flavorful. I've made it over and over at the requests of family and friends. Toasts beautifully too, and wonderful with marmalade.

Ingredients

- 1/2 cup granulated sugar
- 4 cups all-purpose flour*
- 2 tsp baking powder
- 1 tsp baking soda
- 3/4 tsp salt
- 3 cups raisins
- 1 TBSP caraway seeds
- 2 eggs, lightly beaten
- 1-1/4 cups buttermilk
- 1 cup sour cream

*Plus a little extra flour for kneading



Directions

1. Preheat oven to 350 degrees F (175 degrees C).
 2. Grease a 9 inch round cast iron skillet or a 9 inch round baking or cake pan.
 3. In a mixing bowl, combine flour, sugar, baking powder, baking soda, salt, raisins and caraway seeds.
 4. In a small bowl, blend eggs, buttermilk and sour cream.
 5. Stir the liquid mixture into flour mixture just until flour is moistened.
 6. Knead dough in bowl about 10 to 12 strokes. Dough will be sticky - flour your hands during this!
 7. Place the dough in the prepared skillet or pan and pat down. (I prefer a skillet)
 8. Cut a 4x3/4 inch deep slit in the top of the bread. Dust with reserved flour
 9. Bake in a preheated 350 degrees F (175 degrees C) oven for 65 to 75 minutes.
 10. Let cool and turn bread onto a wire rack.
- PREP 15 mins
 - COOK 1 hr 5 mins
 - READY IN 1 hr 25 mins

“What do you need today?”™