

Irish Buttermilk Soda Bread

This classic quick bread, a cousin to the scone, uses baking soda as a leavening. This moist version includes a hint of sweetness from the golden raisins. It is especially tasty when lightly toasted and buttered, and would be ideal for St. Patrick's Day breakfast.

Makes 1 loaf, round or rectangle.

Ingredients

3 cups all-purpose flour
2/3 cups sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1½ cups golden raisins, plumped in warm water and drained
2 large eggs, beaten
1¾ cups buttermilk
2 tablespoons unsalted butter, melted

Instructions

1. Preheat oven to 350 degrees F. Grease and flour a 10" cast-iron skillet or glass pie dish. Set aside.
2. Sift all dry ingredients into a large bowl, then stir in the raisins.
3. In a medium bowl, beat the eggs, buttermilk, and butter together with a wooden spoon, then pour mixture into the dry ingredients and stir.
4. Spoon the dough into the prepared pan and bake for 55 to 60 minutes, or until puffed and golden.
5. Let cool, then remove from pan, dish, or skillet.

Enjoy!