

Homemade Irish Soda Bread

4 cups flour

½ cup sugar

1 tsp baking soda

1 tsp baking powder

1 tsp salt

8 Tbsp butter, softened

1½ cups raisins

2 eggs

1½ cups buttermilk

2 tsp caraway seeds (optional)

Sift dry ingredients into a medium size bowl. Work in butter with fingers. Add raisins (and caraway seeds if desired). In a separate bowl, combine eggs and buttermilk. Make a well in center of flour mixture. Add eggs and buttermilk. Mix together with a wooden spoon until dough becomes stiff. Turn out onto a floured board. With floured hands, knead lightly and swiftly for a few seconds. Place smooth side up in a lightly floured 8-inch round cake pan. With a floured knife, cut a deep cross on top. Bake at 350 F for 1 hour until golden brown. Cool on a wire rack.