



## Colleen's Irish Soda Bread



1 loaf



60 minutes

### INGREDIENTS

#### Ingredients:

- 4 cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{3}$  cup melted butter
- $\frac{11}{3}$  cup buttermilk.
- 1 egg
- 1 cup raisins

### NOTES

This recipe works great in a cast iron skillet. If you don't have one, cover a baking sheet with parchment paper.

### DIRECTIONS

1. Preheat oven to 350°F.  
This recipe works great in a cast iron skillet. If you don't have one, cover a baking sheet with parchment paper.
2. In a large bowl, or the bowl of an electric mixer, combine the flour, sugar, baking soda, baking powder, and salt. On low speed, stir in the melted butter, the buttermilk, the egg, and the raisins. Mix just until a soft dough forms. Don't overmix the dough. It's going to be a little sticky.
3. Using your hands, form the dough into a large ball. Place the shaped doughball into the iron skillet or on the prepared baking sheet. Using a sharp knife, cut an X into the top of the doughball.
4. Bake for 50-60 minutes or until the bread has a nice golden-brown crust. Enjoy!