

Irresistible Irish Soda Bread



Rated: ★★★★★

Submitted By: Karin Christian

Photo By: REDPONYGIRL

Prep Time: 15
Minutes

Cook Time: 1 Hour
10 Minutes

Ready In: 1 Hour 25
Minutes

Servings: 12

"Try this tried-and-true recipe for plain Irish soda bread with buttermilk that is a snap to prepare. Make it early in the day, as it tastes best after sitting for a few hours."

INGREDIENTS:

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| 3 cups all-purpose flour | 1 teaspoon baking soda |
| 1 tablespoon baking powder | 1 egg, lightly beaten |
| 1/3 cup white sugar | 2 cups buttermilk |
| 1 teaspoon salt | 1/4 cup butter, melted |

DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C). Grease a 9x5 inch loaf pan.
2. Combine flour, baking powder, sugar, salt and baking soda. Blend egg and buttermilk together, and add all at once to the flour mixture. Mix just until moistened. Stir in butter. Pour into prepared pan.
3. Bake for 65 to 70 minutes, or until a toothpick inserted in the bread comes out clean. Cool on a wire rack. Wrap in foil for several hours, or overnight, for best flavor.

