

# Irish Soda Bread

**Author: Peggy Flaherty's Mother's "Secret Recipe"**

**Category: Baked Good**

**Servings: 1 9" round loaf**

**Preparation Time: 30 min**

**Cooking Time: 50-60 min**

## **A note before you start:**

Thankfully Peggy Flaherty agrees that this recipe is too good not to share! I wanted a large round loaf so I shaped mine as such and baked it on a sheet pan (free form) but Peggy typically bakes it in a greased & floured large loaf pan or 2 medium size loaf pans. I serve mine with orange honey butter (recipe to follow).

## **Ingredients:**

**3 cups of all purpose flour**

**½ tsp of baking soda**

**3 tsp of baking powder**

**½ cup of sugar**

**1 stick of unsalted butter**

**1 cup of raisins (I used golden raisins and added an extra ½ cup)**

**1 & ¼ cups of buttermilk (not reduced fat)**

**1 extra large egg**

**Step 1: Preheat the oven to 350 degrees. Mix the dry ingredients together with a whisk. Set aside.**

**Step 2: Cut the cold butter into cubes. Cut it into the flour mixture with a pastry cutter (or 2 forks) until the mixture resembles coarse crumbs. Stir in the raisins.**

**Step 3: In a separate bowl mix the egg with the buttermilk. Pour over the flour and raisins and mix together. Dough will be sticky. Turn the dough onto a well floured surface and gently knead (about ten strokes) and shape into a round loaf.**

**Step 4: On a parchment lined sheet pan bake the loaf for 50-60 minutes, (until a tester comes out clean. Cool on a wire rack.**

## **Orange Honey Butter**

**Author: Jodi Hoffmann**

**Prep time: 10 min**

### **Ingredients:**

**Zest of one medium orange**

**1 stick of unsalted butter**

**1 TBSP of honey**

**Step 1: place the room temperature butter into a bowl. Add the zest of one medium orange and the honey and mix well.**

**Buon Appetito!**



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