

Irish Soda Bread

Recipe courtesy of *Epicurious*

momlogic.com

Ingredients:

- 4 cups bread flour
- 1 tablespoon double-acting baking powder
- 1 teaspoon salt
- 3/4 teaspoon baking soda
- 1 cup raisins or dried currants, rinsed in hot water and patted dry
- 1 tablespoon caraway seeds
- 2 cups buttermilk

Preparation:

Into a large bowl, sift together the flour, the baking powder, the salt, and the baking soda and stir in the raisins and the caraway seeds. Add the buttermilk and stir the mixture until it forms a dough. Turn the dough out onto a well-floured surface and knead it for 1 minute. Halve the dough--with floured hands shape each half into a round loaf, and transfer the loaves to a lightly greased baking sheet. Cut an X 1/4 inch deep across the tops of the loaves with a sharp knife and bake the loaves in the middle of a preheated 350°F oven for 45 to 55 minutes, or until a tester comes out clean. Transfer the loaves to racks and let them cool.