

## IRISH SODA BREAD

### INGREDIENTS

2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 tablespoons brown sugar  
1/2 cup raisins  
7/8 cup buttermilk

### DIRECTIONS

Preheat oven to 400F.

Stir together flour, baking soda, salt and brown sugar. Stir raisins into the flour mixture. Pour in buttermilk, adding an additional tablespoon, if necessary, and mix into shaggy ball.

Place dough on a lightly floured surface and knead for about 2-3 minutes until the ball is fairly smooth. Form into a 6-inch, rounded ball and place on a parchment lined baking sheet. Cut a deep cross in the top with a sharp knife.

Bake 30-35 minutes, until the top is well browned. A toothpick will come out clean when inserted into the center.

Cool almost completely on a wire rack before slicing.