

Irish Soda Bread Recipe
Submitted by Connie Gordon - 2017

Amazingly Easy Irish Soda Bread - 5 Star

Prep	Cook	Ready in	Servings
15 min.	50 min.	1hr 5 min.	10 to 12 half slices

Recipe By: MP Welty - "A good old fashioned soda bread with just the basic ingredients. Buttermilk gives this crusty loaf a good flavor. The best Irish soca bread around!"

Ingredients:

4 c. all-purpose flour	½ c. margarine (butter) softened
4 T. white sugar	1 c. buttermilk
1 T. baking powder	¼ c. butter, melted
1 t. baking soda	1 egg
½ t. salt	¼ c. buttermilk

Directions:

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large baking sheet.
2. In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and margarine. Stir in 1 cup of buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on prepared baking sheet. In a small bowl, combine melted butter with ¼ cup buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.
3. Bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45 to 50 minutes. Check for doneness after 30 minute. You may continue to brush the loaf with the butter mixture while it bakes.