

IRISH SODA BREAD

I've never been a fan of corned beef and cabbage, so to honor St. Patrick's Day, I lean towards a classic Irish Soda Bread. It's one of the easiest breads to make because it doesn't require any yeast, just baking powder and baking soda. I like to add raisins in mine, but currents work nicely as well.

And in the words of an old Irish blessing, "May the best day of your past be the worst day of your future."

INGREDIENTS

4 tablespoons butter, chilled, cut into cubes

2 cups all-purpose flour, plus 1 teaspoon flour

4 tablespoons white sugar

1½ teaspoons baking powder

¾ teaspoon baking soda

zest of one orange

1 teaspoon salt

1 cup buttermilk

1 cup raisins

1 tablespoon raw sugar

PREPARATION

Preheat oven to 375°F.

Use one tablespoon of butter to coat inside of an 8-inch round cake pan. Add a teaspoon of flour and shake pan to distribute flour evenly to prevent sticking.

Place 2 cups of flour, 4 tablespoons sugar, baking powder, baking soda, orange zest and salt in a large bowl and whisk to combine. Add remaining 3 tablespoons of butter.

Using your hands, mix until there is a coarse meal consistency.

Create a well in center of the mixture. Add the buttermilk and blend with the dry ingredients. Add in the raisins and combine.

Shape the dough into a ball and flatten into buttered pan. Sprinkle dough with 1 tablespoon raw sugar.

Bake bread for 40 minutes until golden brown. Remove from oven and allow to cool for 15 minutes.

Serve at room temperature with butter and jam.

