

Irish Soda Bread

4 C Flour	¼ C sugar
1t salt	1C raisins, softened in water & drained
1t baking soda	1 egg, beaten
4T baking powder	2T Caraway seeds
2C buttermilk	

Preheat oven to 350°. In a bowl, sift together flour, salt, baking soda, baking powder and sugar. Combine the caraway seeds with the drained raisins and add to the flour mixture. Add the egg and buttermilk. Combine with a fork until all of the dry ingredients are well moistened. Grease and flour two 8" round cake pans. Divide dough between pans and shape into round loaves. Moisten hands and pat loaves until slightly more smooth. Bake 40-45 minutes until golden brown. Turn out onto a rack immediately.

Captain's Note:

*Enjoy slices with butter and steaming mugs of hot tea!
After a day or so...if there's any left!...
it's delicious lightly toasted :)*