

Soda Bread

Recipe by: O'Shea, modified by the O'Connor clan

Servings: 8-10

| Amount | Ingredient | Prep Notes |
|--------------|---------------|-----------------------|
| 4 cups | flour | |
| 1 teaspoon | baking soda | |
| 1 teaspoon | baking powder | |
| 1/2 cup | sugar | |
| 1/4 teaspoon | salt | |
| 1 stick | butter | cut into small pieces |
| 1.5 cups | raisins | optional |
| 1.5 cups | buttermilk | approximate |

- preheat oven to 350
- coat round cake pan with butter, then flour
- mix together flour, baking soda, baking powder, sugar, and salt; cut in butter until it looks like coarse cornmeal
- add raisins if using
- add buttermilk gradually until mass is pliable but not soggy (looks like sugar cookie dough)
- shape mass into pan and cut cross on top
- bake 50-60 minutes until crust is golden brown and cut no longer looks wet