

Irish Soda Bread



Ingredients:

- 1 Tbsp. softened butter
- 1 tsp. salt
- 4 c. flour
- 1 to 1 1/2 c. buttermilk
- 1 tsp. baking soda

Method

1. Sift dry ingredients together in a bowl.
2. Slowly add 1 cup buttermilk, beating constantly with a spoon until dough is firm enough to be gathered in a ball. If dough crumbles, beat in more buttermilk.
3. Place dough on lightly floured board and pat into shape of a round loaf, about 8 inches in diameter and 1 1/4 inches thick.
4. Place dough on greased baking sheet and cut X into dough about 1/2 inch thick, dividing top into quarters.
5. Bake at 425 °F for 45 minutes or until the top is golden brown.
6. Serve sliced with butter.

Courtesy of member Rena Platt, House of Lancaster Cookery Book, 1986