

# Irish Soda Bread

Makes one 8-9" loaf



## Ingredients

### For the Dough

- 2 cups all-purpose flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 3 tablespoons cold unsalted butter, diced
- 1 cup cold buttermilk, shaken
- 1 large egg
- 1 teaspoon grated orange or lemon zest
- 1/2 cup raisins (I used a mix of raisins)

## Steps

- Step 1: Preheat oven to 350°F. Grease a round cake pan.
- Step 2: Combine the flour, sugar, baking powder, baking soda and salt in the bowl of an electric mixer fitted with a paddle attachment.
- Step 3: Add the butter and mix in low speed until the butter is mixed into the flour.
- Step 4: With a fork, lightly beat the buttermilk, egg and orange or lemon zest together in a measuring cup.
- Step 5: With the mixer on low speed, slowly add the buttermilk mixture to the flour mixture. Now add the raisins. It will be wet
- Step 6: Dump the dough onto a well-floured board and knead it a few times into a round loaf.
- Step 7: Place the loaf on the prepared pan and lightly cut an "X" into the top of the bread with a serrated knife.
- Step 8: Bake 45 minutes, or until a cake tester comes out clean.
- Step 9: Cool on a baking rack. Serve warm or at room temperature.