

Grandma O'Connor's Irish Soda Bread

*4 cups flour
1 ½ teaspoons baking soda
3 teaspoons baking powder
6 tablespoons butter
2 cups buttermilk
6 tablespoons sugar
2 eggs
1 cup raisins*



Sift together flour, baking powder and baking soda

Cream together butter and sugar - add buttermilk and eggs and blend

Add wet ingredients to dry and blend

Stir in raisins

Place in greased tins (I use small cast iron frying pans) - and bake at 350° for one hour (test for doneness after 40 minutes) - After about 15 minutes in the oven - I brush the tops of the loaves with a mixture of egg and water and cut a cross in the top with a knife (the dough is too wet to do this when it first goes into the oven). Baking time can vary depending on how hot your oven is.

Makes two loaves.

ps: We are a no caraway seed family.

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