

Lynch's Irish Soda Bread



Bronze Medal Winner - Dongan Feis 1994

Ingredients

3 cups, All-purpose flour (sifted)
1 tablespoon baking powder
1/3 cup white sugar
1 teaspoon salt
1 teaspoon baking soda
1 egg, lightly beaten
1 cup rinsed raisins (that is, if you like raisins!)
2 cups buttermilk (powdered buttermilk with 2 cups of water can be used)
1 stick melted KerryGold Irish Butter

Directions

Preheat oven to 325 F
Grease and flour a 9" cake pan or iron skillet
Combine all the dry ingredients
Add the egg, buttermilk, raisins and butter to the dry ingredients and mix well
Form into the cake pan or skillet
Using a sharp knife, score an "X" on the top of the formed bread and sprinkle with flour
Bake 65-70 minutes – test with cake tester
Remove from pan or skillet and cool on a wire rack

Slainte – Enjoy!