



# IRISH SODA BREAD

## ORIGIN:

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Ireland

## SERVINGS:

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8-10

## DIETARY PROFILE:

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Vegetarian (bread has flour, but no yeast)

*Crusty, hearty bread - easy to make , no yeast*

## INGREDIENTS

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All-purpose flour	3.5 c.
Baking soda	1 tsp.
Salt	3/4 tsp.
Buttermilk	1.5 c.
Caraway seeds or raisins	optional

## DIRECTIONS

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- Pre-heat oven to 425 degrees
- Mix all dry ingredients well in a bowl
- Make a well (hole) in the middle of all dry ingredients
- Pour in the buttermilk and stir (if too wet add a little flour, if too dry a little milk). Should be the consistency of dough
- Flour your counter and scrape dough out of bowl and onto floured counter
- Knead a little (until dough holds together) and shape into a round shape about 6" across and 2" high
- Cut a 1" deep + into the dough ball
- Place on a pizza stone if you have one, if not a baking sheet will do
- Bake at 425 for 35 minutes or until golden brown and when tapped has a hollow sound
- Let cool and cut - slather with Kerrygold butter for the full experience