



IRISH SODA BREAD

- 2 Cups All Purpose Flour
- 2 Tablespoons Sugar
- 1 Teaspoon Baking Powder
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 3 Tablespoons Softened Butter
- 1/2 Cup Raisins
- 1 Cup Buttermilk
- 1 Tablespoon Melted Butter

DIRECTIONS

1. Preheat oven to 375 degrees. In a large bowl sift together flour, sugar, baking powder, baking soda, and salt.
2. Cut in softened butter.
3. Add raisins.
4. Add buttermilk and mix until just moistened.
5. Turn out onto a lightly floured surface.
6. Knead gently until smooth - about 1 minutes.
7. Shape into a ball.
8. Place on cookie sheet; flatten to a circle that is 1 1/2 inches thick.
9. Slice diagonally on top twice to form a crisscross.
10. Bake for 30 to 40 minutes.
11. Remove to a wire rack to cool.
12. Brush with melted butter.