



prep: 10 mins | cook: 45 mins | total: 55 mins

Ingredients:

- 1 and 3/4 cups (420ml) buttermilk, cold
- 1 large egg
- 4 and 1/4 cups (515g) all-purpose flour (spoon & leveled), plus more for your hands and counter
- 3 Tablespoons (38g) granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 5 Tablespoons (70g) unsalted butter, cold and cubed
- Optional: 1 cup (150g) raisins or currants

Instructions:

- Preheat oven to 400°F (204°C). There are several options for the baking pan: Line a baking sheet with parchment paper or a silicone baking mat, use a seasoned 10-12 inch cast iron skillet, or grease a 9-10 inch cake pan or pie dish. Set aside.
- Whisk the buttermilk and egg together. Set aside. Whisk the flour, granulated sugar, baking soda, and salt together in a large bowl. Cut in the butter using a pastry cutter, a fork, or your fingers. Work the dough until into coarse crumbs, then stir in the raisins or currants.

Irish Soda Bread Instructions (cont.):

- Pour in the buttermilk/egg mixture. Gently fold the dough together until dough is too stiff to stir. Pour crumbly dough onto a lightly floured work surface. With floured hands, work the dough into a ball as best you can, then knead for about 30 seconds or until all the flour is moistened. If the dough is too sticky, add a little more flour.
- Transfer the dough to the prepared skillet/pan. Using a very sharp knife, score an X into the top. Bake until the bread is golden brown and center appears cooked through, about 45 minutes. Loosely cover the bread with aluminum foil if you notice heavy browning on top (check about halfway through bake time).
- Remove from the oven and allow bread to cool for 10 minutes, then transfer to a wire rack. Serve warm, at room temperature, or toasted with desired toppings/spreads.
- Cover and store leftover bread at room temperature for up to 2 days or in the refrigerator for up to 1 week and frozen up to 3 months.

Note: If you don't have any buttermilk on hand, you can make your own! Add 1 tablespoon of lemon juice or white vinegar to a liquid measuring cup, then add enough cold milk (whole milk or 2% milk work best) to make 1 and 3/4 cups total. Whisk together, then let sit for 5 minutes before using in the recipe.