

Irish Soda Bread 2 Recipes

Ingredients

4 c. flour	1 c. golden raisins
4 tsp baking powder	2 eggs, beaten
1 c. sugar	1 c. buttermilk
1/2 tsp. salt	1/2 c. currants
1/4 c. butter	

Mix dry ingredients. Sprinkle over raisins and currants. Cut in butter; add eggs and buttermilk, a little at a time.

Grease 7 cup loaf pan. Bake for 1 hour at 350 for 45-50 minutes. You can cover when baking so it doesn't get too brown,

Second recipe can be with or without raisins

3 c flour	1 1/2 c. raisins
2/3 c sugar	2 eggs
1 tsp. baking soda	2 c. buttermilk
2 tsp. baking powder	2 tbsp. salad oil
1 tsp. salt	

Sift together flour, sugar, baking soda, baking powder, and salt. Add raisins to dry ingredients and mix.

Beat eggs and then add buttermilk and salad oil.

Combine dry and liquid ingredients and mix well. Pour mixture into greased 7 cup loaf pan. Bake 350 for 60 minutes. Cut when cool.