



recipe

IRISH SKILLET BREAD
FROM THE KITCHEN OF JOE GALLEN, JR.

ingredients

3 Cups flour
3/4 Cup Sugar
1 teaspoon salt
2 rounded teaspoons baking powder
1/4 Cup butter, melted
1 Egg, slightly Beaten
2 Cups Milk
3/4 Cups Raisins

method

Add slightly beaten egg to milk. Combine the dry ingredients then add the milk/egg mixture and add the melted butter. Mix, but do not beat. Add in raisins. Melt a dab of butter in to the bottom of a 9 inch pan, top with a dusting of flour. Pour in the batter, top with another dusting of flour. Score down the center.

Bake at 300° for 1 hour, turn oven up to 325° if not browning.