

Soda Bread

Recipe by: O'Shea, modified by the O'Connor clan

Servings: 8-10

Amount	Ingredient
4 cups	flour
1 teaspoon	baking soda
1 teaspoon	baking powder
1/2 cups	sugar
1/4 teaspoon	salt
1 stick	butter, cut into small pieces
1.5 cups	raisins, optional
1.5 cups	buttermilk, approximate

- preheat oven to 350
- coat round cake pan with butter, then flour
- mix together flour, baking soda, baking powder, sugar, and salt; cut in butter until it looks like coarse cornmeal
- add raisins if using
- add buttermilk gradually until mass is pliable but not soggy (looks like sugar cookie dough)
- shape mass into pan and cut cross on top
- bake 50-60 minutes until crust is golden brown and cut no longer looks wet