

## Irish Soda Bread Recipe - Kaboose.com

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This Irish Soda Bread is so moist and tasty you shouldn't save making it just for St. Patrick's Day.

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## Ingredients

- 4 tablespoons sweet butter, softened
- ½ cup sugar
- 2 large eggs
- 4 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1½ cups buttermilk
- 1 cup currants

## Cooking Instructions

1. Butter a cookie sheet. Heat oven to 350 degrees F. In a large bowl beat butter and sugar together to combine. Add eggs, one at a time, beating well after each addition.
2. In a medium bowl whisk flour, baking powder, baking soda, and salt to combine.
3. Beginning and ending with flour mixture alternately add flour and buttermilk, beating well after each addition. Stir in currants.
4. On a generously floured hard surface knead the dough about 4 minutes until smooth and not sticky, adding flour as needed.
5. Form into 7½-inch round. Transfer to prepared cookie sheet. Etch an x in the top of the loaf.
6. Bake about 1 hour 10 minutes or until it sounds hollow when tapped on. Move to a rack to cool completely before slicing.

## Substitution(s)

- Raisins can be used in place of the currants

## Nutrition Facts

Servings per Recipe:

16

Amount Per Serving

<http://recipes.kaboose.com/irish-soda-bread.html>