

Brian's Irish Soda Bread



Prep Time: 10 minutes | **Cook Time:** 45 minutes | **Servings:** 12 servings | **Difficulty:** Easy

Ingredients:

- 3 cups all-purpose flour
- 1 tbsp sugar
- 1 tsp Kosher salt
- 1 tsp baking soda
- 1 tsp baking powder
- 4 tbsp cold butter, cut into ½ inch cubes
- 1 egg
- 1 ½ cup buttermilk
- ¾ cup raisins (I like golden) or currants
- 1 tbsp caraway seeds
- 1 tsp orange zest

Directions:

Add the flour, sugar, salt, baking powder, baking soda, caraway seeds, and raisins in the bowl of your stand mixer or other large bowl. Briefly mix or whisk to combine. Add the butter and mix until the butter is in baby pea-sized pieces.

In a measuring cup, measure the buttermilk then add the egg and orange zest and lightly beat with a fork. With the mixer on low, slowly add the wet ingredients and mix just until a wet dough forms.

Turn the dough out onto a floured work surface and knead briefly (15 seconds or no more than 5 folds and turns of the dough;) and form a round about 7 inches across.

Transfer to a parchment or Silpat lined baking sheet. Using a sharp knife, cut a deep cross on top (to let the faeries out or ward off the devil, your choice!)

Bake at 400° F for 35-45 minutes (40 minutes usually does it for my loaves). The bread is done when the loaf is deeply golden and crusty on the outside and produces a hollow sound when you tap on the bottom, or when the internal temperature on an instant-read probe thermometer reads 195°-205°. Cool on a wire rack. Serve warm with plenty of sweet butter.