

Irish Soda Bread – American Style

8-10 servings

Bake this easy bread in an oven-proof bowl for a round version or free-form on a parchment-lined baking sheet if you prefer.

- 4 cups all-purpose white, unbleached flour
- 1/4 cup granulated sugar
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/4 cup butter, cold, cut into pieces.
- 1 1/2 cups currants or raisins--I prefer currants
- 1 1/3 cups buttermilk (+ 2-3 T, if at altitude)
- 3 large eggs
- 1 teaspoon baking soda

Grease a 2-quart round bowl (ovenproof), casserole or deep cake pan or place a sheet of parchment paper on a half sheet pan. Preheat oven to 375F.

**In food processor, or large mixing bowl, measure dry ingredients except baking soda and mix well. Cut in with blade attachment or with knives or pastry blender, the butter. In a large mixing cup, whisk together the buttermilk and eggs; add the currants and baking soda. Pour the liquid ingredients into the dry and mix well to form a very wet dough.*

**Turn dough into the prepared baking bowl or onto the parchment-lined baking sheet (for a free form loaf) and bake for about an hour (or a bit more) until bread is very well-browned and firm in the center. A wooden skewer stuck in the middle of the bread should come out clean. You may have to test several times if baked in the bowl.*

**Let this bread sit 15-20 minutes before cutting or it will crumble. Cool completely before wrapping tightly in foil and storing in the refrigerator. Will keep 3-4 days. Excellent leftover just as it is, but even better for toast made under the broiler.*

Note: *the free-form loaf may bake a bit quicker and more thoroughly. You can also divide the dough into two smaller loaves and bake them for less time. Test at 35 minutes and continue at five-minute intervals until done.*

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