

Mackey Irish Soda Bread

4 cups flour

3 tsp Baking Powder

1 tsp salt

¼-1/2 Cup sugar

1/3 cup butter

1 cup raisins

2 Tblspns caraway seeds

1 egg

1 tsp baking soda

1 1/3 cup buttermilk—I usually use a little more

Sift flour, baking powder and salt together in large bowl. Add sugar, raisins and caraway seeds. Cut in butter.

Beat together egg and baking soda. Add 1 cup buttermilk to egg and baking soda (set aside 1/3 cup of buttermilk if needed later.) Make a hole in the middle of the dry ingredients and add liquid mixture to dry ingredients. If mixture is too dry add remaining 1/3 cup of buttermilk. All the flour mixture should be moistened but not wet. I usually have to add a little bit more buttermilk on top of the reserved 1/3—like an ounce. . Knead together with hands and shape into mound. Cut cross on top. Place on greased cookie sheet and bake in 350 degree oven for 50-60 minutes until golden brown. I usually cut this in two and make two smaller soda breads on the one cookie sheet. That will cook about 40 minutes. A toothpick should come out dry and clean. After removing from oven rub butter all over top while still hot and wrap in a dish towel. I usually freeze one.

Hope you enjoy

Shelley