



Irish Soda Bread

4 to 4 1/2 cups flour
2 Tbsp sugar
1 teaspoon salt
1 teaspoon baking soda
4 Tbsp butter
1 egg, beaten
2 cups buttermilk

- Preheat oven to 425°. Sift together 4 cups of flour, the sugar, salt, and baking soda into a large mixing bowl.
- Using a pastry cutter, work butter into flour mixture until it resembles crumbs.
- Make a well in the center of the flour mixture. Add beaten egg and buttermilk to well and mix until dough is too stiff to stir. Gently knead dough in the bowl just long enough to form a ball. If the dough is too sticky to work with, add in some more flour. Be careful not to over knead the dough as it will make the bread hard. Transfer dough to a lightly floured surface and shape into a round loaf.
- Transfer dough to a large, lightly greased baking sheet. Using a serrated knife, score top of dough about 1/2" deep in an "X" shape. Transfer to oven and bake until bread is golden and bottom sounds hollow when tapped with a knife, about 35-45 minutes. Check for doneness also by inserting a long, thin skewer into the center. If it comes out clean, it's done.
- Transfer bread to a rack to let cool briefly. Serve warm.

