

Best Ever Irish Soda Bread

Jacob · 28/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This is the best Irish soda bread recipe as its made with buttermilk and raisins Its moist cakelike and so delicious youll be craving it all year round

Ingredients

- - 4 cups all-purpose flour - $\frac{3}{4}$ cup white sugar - 1 teaspoon salt - 1 teaspoon baking powder - 1 teaspoon baking soda - $\frac{1}{2}$ cup butter
- at room temperature - 1 $\frac{1}{2}$ cups raisins - 1 $\frac{1}{2}$ cups buttermilk
- at room temperature - 3 large eggs
- at room temperature

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch cake pan. Stir flour
2. sugar
3. salt
4. baking powder
5. and baking soda together in a large bowl. Using a pastry cutter
6. cut the butter gently into the flour mixture until well combined; stir in raisins. Whisk buttermilk and eggs together in a separate bowl; lightly beat egg mixture into flour mixture. Place dough into the prepared cake pan. Bake in the preheated oven until the bread has risen and the top is golden brown
7. 45 minutes to 1 hour. A knife inserted into the center of the bread should come out clean. Cool the bread in the pan on a wire rack for 10 minutes before removing. Serve warm.