



Irish Soda Bread with Caraway Seeds

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This easy Irish soda bread recipe is the best there is The bread is deliciously moist Serve warm with butter for a tasty breakfast or mid morning snack

Ingredients

- - ½ cup white sugar - 4 cups all-purpose flour - 2 teaspoons baking powder - 1 teaspoon baking soda - ¾ teaspoon salt - 3 cups raisins - 1 tablespoon caraway seeds - 2 large eggs
- lightly beaten - 1 ¼ cups buttermilk - 1 cup sour cream

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch round cast iron skillet or a 9-inch round baking or cake pan. Combine flour (reserving 1 tablespoon)
2. sugar
3. baking powder
4. baking soda
5. salt
6. raisins and caraway seeds in a large bowl. Blend eggs
7. buttermilk and sour cream together in a small bowl; stir into flour mixture until flour is just moistened. Knead dough in bowl about 10 to 12 strokes. Dough will be sticky. Place the dough in the prepared skillet or pan and pat down. Cut a 4x¾ inch deep slit in the top of the bread. Dust with reserved flour. Bake in the preheated oven for 65 to 75 minutes. Let cool and turn bread onto a wire rack.