

Chef John39s Irish Soda Bread

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This Irish soda bread recipe is a great way to celebrate St Patricks Day which is right around the corner If made correctly this is one of the best quick breads those leavened without yeast youll ever have Its subtly sweet with a light tender crumb and not at all dry

Ingredients

- - 3 ¼ cups all-purpose flour - ½ cup whole wheat flour - ¼ cup rolled oats - 1 ½ teaspoons salt - 1 ¼ teaspoons baking soda - 1 teaspoon baking powder - ¼ cup cold unsalted butter
- cut into small cubes - 1 ¾ cups buttermilk - 1 large egg - 2 tablespoons honey
- or more to taste - 2 teaspoons grated orange zest - 1 cup dried currants - ? cup golden raisins

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper or a silicone baking mat. Whisk together flours
2. oats
3. salt
4. baking soda
5. and baking powder in a large bowl. Cut butter into flour mixture using a pastry blender until mixture resembles a coarse meal. Beat together buttermilk
6. egg
7. honey
8. and orange zest in a medium bowl. Pour buttermilk mixture
9. currants
10. and raisins into flour-butter mixture; stir with a wooden spoon until a wet
11. sticky dough comes together. Turn dough out onto a well-floured work surface; press dough together into a ball and cut into 2 equal pieces. Form each into a smooth
12. round loaf. Transfer to the prepared baking sheet and let rest for 15 minutes. Cut a 1/2-inch-deep "X" into the top of each loaf using a serrated knife. Bake in the preheated oven until golden brown and fragrant
13. about 45 minutes. Transfer loaves to a wire rack to cool completely before slicing. Recipe Tip You can use quick-cooking oats in place of rolled oats if desired.