

Irish Soda Bread and Whiskey Butter

Jacob · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs 30 mins

Description

An old family recipe for whiskey butter and Irish soda bread that gets rave reviews

Ingredients

- - 1 cup raisins - ½ cup whiskey - 3 cups all-purpose flour - ½ cup white sugar - 1 tablespoon baking powder - 1 teaspoon salt - ½ teaspoon baking soda - 1 tablespoon grated orange peel (Optional) - 1 tablespoon caraway seeds (Optional) - 1 ? cups buttermilk - ¼ cup butter
- melted - ½ cup butter
- at room temperature

Instructions

1. Place raisins into a small bowl. Pour in whiskey and allow to soak
2. 8 hours to overnight. The next day
3. strain raisins
4. reserving whiskey. Preheat the oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.
Whisk flour
5. sugar
6. baking powder
7. salt
8. and baking soda in a large bowl. Stir in drained raisins
9. orange peel
10. and caraway seeds. Beat in buttermilk and 1/4 cup melted butter until incorporated and batter is thick.
Transfer to the prepared casserole dish. Bake in the preheated oven until golden brown on top and a
toothpick inserted into the center comes out clean
11. about 1 hour and 10 minutes. Beat 1/2 cup butter in a bowl until fluffy; beat in reserved whiskey
12. 1 teaspoon at a time
13. to taste. Serve with soda bread.