



Spotted Dog Irish Bread

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

24

Description

This is my familys traditional St Patricks Day bread My grandmother has had this recipe for longer than Ive been alive I was SHOCKED to find out this wasnt real Irish Soda Bread but instead more commonly known as Spotted Dog Whatever you call it it is unbeatable topped with a bit of butter

Ingredients

— - 5 cups all-purpose flour - 1 ½ cups white sugar - 2 ? tablespoons baking powder - 2 eggs - 2 cups milk - 2 cups raisins

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 12-inch cast iron skillet. Sift flour
2. sugar
3. and baking powder together in a large bowl. Beat eggs with milk in a separate bowl. Stir egg mixture into flour mixture until moistened; batter will be very thick. Fold in raisins until thoroughly combined. Spread batter into prepared cast iron skillet. Bake in the preheated oven until bread has risen and is golden brown on top
4. about 1 hour. Cook's Note: For two smaller loaves
5. divide batter into two greased 8-inch round cake pans and bake for 45 minutes.