

**RECIPES**

**Irish Soda Bread Recipe**

- 4 cups un-sifted flour
- ¼ cup sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/3 cup butter or margarine
- 2 cups seedless raisins or currants
- 1 tablespoon caraway seeds (optional)
- 1 ½ cups buttermilk
- 1 egg beaten

Blend flour, sugar, baking powder, salt and baking soda. Cut in margarine until mix resembles coarse meal. Add raisins or currants, caraway seeds, buttermilk and egg. Stir with fork until blended. Knead on floured board until smooth - about 1 minute. Shape into 2 balls. Place in two 8" greased round cake pans. Flatten to fill pan. Cut a deep cross into top of each loaf. Bake at 375 degrees for 40 minutes until browned. Let cool. Recipe can be doubled.

**Brown soda bread**

- ¾ cup all-purpose flour
- ½ teaspoon salt
- 2 1/3 cups whole wheat flour
- 1 teaspoon baking soda
- 1 tablespoon baking powder
- 2 tablespoons sugar
- 3 tablespoons wheat germ (optional)
- 1/3 cup bran
- 2 tablespoons cold butter
- 1 to 1 ½ cups buttermilk

Preheat oven to 425 degrees. Mix all dry ingredients. Cut in the butter to make fine crumbs then add enough buttermilk to make fairly soft dough.

On a floured board, knead the dough lightly and form a circle about 1 ½" thick. Place on a greased baking sheet, make a cross in the center. Bake at 375 degrees for 45 minutes or until browned and hollow sounding when tapped on the bottom.