

## Irish Soda Bread

2 cups flour	$\frac{3}{8}$ cup sugar
$\frac{1}{2}$ tsp baking soda	$\frac{1}{4}$ cup melted butter
$\frac{1}{2}$ tsp cream of tartar	1- $\frac{1}{2}$ oz raisins
$\frac{1}{2}$ tsp salt	1 cup buttermilk

Sift the flour, soda, cream of tartar, salt, and sugar together. Reserve 2 tablespoons of buttermilk, then add the butter, raisins, and remaining buttermilk to the flour. Mix well to a soft, moist dough.

Dust with additional flour if the dough is too sticky to handle, and transfer the dough to a lightly-floured surface. Knead vigorously for 3-4 minutes until dough is firm. Shape into a round loaf.

Moisten the loaf with the reserved buttermilk and dust with flour. Place the bread on a buttered and floured baking sheet, score the top with an X, and bake at 375° until nicely browned, about one hour.

Adapted from the *Larousse Treasure of Country Cooking* (1975).