



CULINARY LEARN AND SHARE

Irish Soda Bread

Yield: 20 Prep Time: 15 min. Cook Time: 45 min. Difficulty: Medium

Ingredients

- 4 cups (1 L or 500g) all-purpose flour
- ½ cup (125 mL) or 1 stick butter or margarine, softened
- 4 tablespoons (60 mL) white sugar
- 1 Tbsp (15 mL) baking powder
- ½ tsp (2.5 mL) salt
- 1 cup (250 mL) buttermilk
- 1 egg
- ¼ cup (60 mL) butter, melted
- ¼ cup (60 mL) additional buttermilk

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a large baking sheet with butter.

Mix flour, softened margarine/butter, sugar, baking soda, baking powder, and salt together in a large bowl. Stir in 1 cup of buttermilk and egg.

Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on the prepared baking sheet.

In a small bowl, combine melted butter with 1/4 cup buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.

Bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45 to 50 minutes. Check for doneness after 30 minutes. Continue to brush the loaf with the butter mixture while it bakes.



Recipe Source: [allrecipes.com](https://www.allrecipes.com)
Photo: [Liliana Fuchs, flickr.com](https://www.flickr.com/photos/lilianafuchs/)



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732.729.0880



replenish@co.middlesex.nj.us