RECIPE

Irish Soda Bread

A dense, golden loaf with raisins and a crackly crust, quick enough for a weeknight dinner.

MAKES

8 servings US Metric

TOTAL

1 h

Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] 1 ½ cups whole-wheat flour
- [ ] 2 tbsp packed brown sugar
- [ ] ¾ tsp baking soda
- [ ] 1 tsp salt
- [ ] 3 tbsp cold butter, cut small
- [ ] ½ cup raisins
- [ ] 1 ⅓ cups buttermilk
- [ ] parchment for the pan

Method

1. Heat the oven to 425 °F. Line a baking sheet with parchment.

2. In a big bowl, stir together both flours and the brown sugar, pinching out any lumps of sugar, then the soda and salt. Rub in the cold butter with your fingers until it looks like coarse crumbs. Stir in the raisins.

3. Pour in the buttermilk and stir with a fork until no dry flour is left. The dough should be shaggy and sticky. If it will not come together, stir in 1 tablespoon more buttermilk at a time.

4. Turn the dough onto a floured counter and fold it over 3 or 4 times, just until it holds. Do not knead it smooth. Shape it into a round about 7 inches across and set it on the parchment.

5. Cut a deep X across the top, nearly to the bottom, with a sharp knife.

6. Bake 35 to 40 minutes, until deep golden and it sounds hollow when you tap the bottom. If the top is browning too fast, lay foil over it after 20 minutes. The centre should read 200 °F.

7. Cool on a rack at least 30 minutes before slicing. Cut into 8 wedges.