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| **Amazingly Easy Irish Soda Bread** |  |

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**Ingredients:**

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| 2 cups all-purpose flour  2 tablespoons white sugar  ½ teaspoon baking soda  1 ½ teaspoons baking powder  ¼ teaspoon salt  ½ cup raisins | ¼ cup margarine, softened  ½ cup buttermilk  1 egg  2 tablespoon butter, melted  2 tablespoon buttermilk |

**Directions:**

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| **1.** | Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large baking sheet. |
| **2.** | In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and margarine. Stir in ½ cup of buttermilk, egg, and raisins. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on prepared baking sheet. In a small bowl, combine melted butter with 2 tablespoon buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf. The slashes allow the bread to rise and cook completely because the crust hardens quickly, otherwise the inside would be underdone and the outside would be very hard. |
| **3.** | Bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean after 30 minutes. You may continue to brush the loaf with the butter mixture while it bakes. |

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| **Nutrition Information**  Servings Per Recipe: 10  **Calories**: 172 | Amount Per Serving   * **Total Fat:** 7.5g * **Cholesterol:** 17mg * **Sodium:** 269mg | Amount Per Serving   * **Total Carbs:** 22.5g * Dietary Fiber: 0.7g * **Protein:** 3.5g |

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