

Jenny Murray's Irish Soda Bread

4 cups All purpose flour, plus 1 TB for dusting
1/2 cup sugar
2 tsp. Baking powder
1 tsp. Baking soda
3/4 tsp. salt
3 cups Raisins - you can use all black - or mix half and half with golden
1 TB Caraway seeds
2 eggs, lightly beaten
1 1/4 c. Buttermilk (don't buy it special - just make Sour milk - Use
your glass measuring cup - put 1TB Vinegar in , then add enough milk to make
1 1/4 cup. then let it sit for a few minutes to sour)
1 c Sour Cream

Heat oven to 350 - Grease a 9" cast-iron skillet.*

Combine flour, sugar, powder, soda , salt, raisins, and caraway seeds in a "very" large bowl. Blend eggs, buttermilk, and sour cream in small bowl. Stir into flour mixture until all is moistened. Using a heavy wooden spoon, knead dough in bowl about 10 strokes, dough will be VERY sticky. Shape into a ball; place in skillet. Dust top with the 1 TB of flour, and cut an X into the top of the dough.

Bake in 350 over 60 to 65 minutes. Cool in skillet 10 minutes. Turn out onto rack to cool completely. Makes about 20 wedge-shaped slices.
YUMMY!

This recipe is over 100 years old, and came straight from Ireland. I'm sure you'll love it, it has a wonderful cake-like consistency, and stays good for several days instead of turning rock-hard like most soda-bread recipes.
Enjoy

* or- bake in two 8-inch cake pans for 35- 40 minutes or in muffin tins for 20-25 minutes