

Irish Soda Bread

Makes 12

Ingredients

2 C all purpose flour
3 T sugar
1 1/2 t baking powder
3/4 t baking soda
1 t salt
3 T butter
1 C buttermilk
2/3 C raisins
2 T wheat germ
Topping
1/2 egg, wash
2 T sugar

Instructions

1. Preheat oven to 375 degrees.
2. Whisk flour, sugar, baking powder, baking soda, salt and wheat germ in a large bowl to blend.
3. Add butter to flour mixture. Using fingertips, or pastry cutter rub butter into flour until a coarse meal forms.
4. Make a well in the center of flour mixture, add buttermilk. Gradually stir together the dry ingredients into the buttermilk.
5. Using floured hands, shape dough into small rolls and place in parchment lined pan. If too sticky, use a scoop to shape and drop onto tray.
6. Brush bread with egg wash and sprinkle with sugar.
7. Bake bread until brown, about 10-15 minutes.
8. Honey Butter: While breads are cooking, make a honey butter spread by mixing equal parts honey and butter until light and fluffy.
9. Cool bread in pan for 5 minutes, serve warm with honey butter.
10. Serve, Savor, Enjoy!