

Irish Soda Bread

4 cups all-purpose flour
3 tablespoons granulated sugar
1 tablespoon baking powder
1 teaspoon salt
 $\frac{3}{4}$ teaspoon baking soda
6 teaspoons unsalted butter
1-1/2 cup dark, seedless raisins
1 tablespoon caraway seeds
2 eggs
1-1/2 cups buttermilk

Preheat oven to 350°

1. Grease well a 2-quart round casserole.
2. In a large bowl, mix first five ingredients with pastry blender. Mix in butter until mixture resembles coarse crumbs. Stir in raisins and caraway seeds.
3. In a small bowl, using a fork, beat eggs lightly. Remove 1 tablespoon and reserve.
4. Stir in buttermilk into remaining egg; stir in flour mixture (dough will be sticky).
5. Turn dough on to well-floured surface. With floured hands, knead about 10 strokes or until thoroughly mixed. Shape into a ball; place in casserole. In center of ball, with a knife, cut a 4" cross (about $\frac{1}{4}$ " deep). Brush dough with reserved egg. Bake dough 1 hour 20 minutes or until toothpick comes out clean.
6. Cool 10 minutes, remove from casserole. Cool completely.

Alternate method: I placed first five ingredients in food processor and pulsed. I then added butter and pulsed until the mixture resembled coarse meal. I removed flour from processor and placed in a large mixing bowl. I added raisins and caraway seed and continued with step 3.