



March 2012



Winter is still in the air in the Northeast, but we look forward with great anticipation to the warmer days of Spring soon. This recipe is quick and makes 2 loaves of bread to feed the hungry family and friends. It is even better the next day, toasted and buttered (if there is any left!). Enjoy!

Susan's Irish Soda Bread - (quick bread method)

1+ 2/3 C. milk	1/4 C. sugar
4 Tbsp. melted butter	2 tsp. baking powder
1 beaten egg	1 tsp. baking soda
1 C. golden raisins	1 tsp. salt
1/4 tsp. white vinegar	(2 Tbsp. flour for dusting loaves)
4 C. flour - OR (2 C. unbleached and 2 C. whole wheat flour)	

- Preheat oven to 375° - grease 2 - 8" round cake pans or cast iron skillet.
- In a large bowl, whisk together milk, butter, egg, raisins and vinegar.
- In another bowl, stir together dry ingredients; add dry ingredients to liquid ingredients and stir until evenly moist. Batter will be fairly "wet".
- Turn out onto a floured board and knead 10 times. Divide dough in half and place each half into a prepared pan. Cut top of loaf with an "X" - (approx. 1/2" deep). Dust tops with the reserved flour.
- Bake for 35-40 min until bread sounds hollow when tapped. Remove from pan and cool on a rack.
- Good plain, hot from the oven or sliced and toasted the next day. Makes 1 very large loaf (use 1-9" pan - may need to bake up to 50 min) or two med. sized loaves.