

Irish Soda Bread

1 c raisins

½ c Irish whiskey or hot water

4 T unsalted butter, cold

1 c unbleached flour

1 c whole wheat flour

3 T sugar

1 tsp baking soda

¾ tsp salt

¾ c plus 1 T buttermilk

Soak the raisings for at least 30 minutes or up to 12 hours. Drain. Reserve for Irish Whiskey Butter.

Heat the oven to 375 degrees.

Combine flour, sugar, baking soda, and salt. With your fingertips, break up and rub in the butter until the mixture resembles coarse crumbs. Stir in raisins, then buttermilk just until dry ingredients are moistened, and the dough comes together.

Knead the dough lightly about 8 times, until smooth but still a little sticky. Roll into a 6-inch round, place on baking sheet, and cut a ½" X on the top.

Bake for 30 minutes, or until the bread is golden brown and an inserted skewer comes out clean. Temperature should read 190degrees.

Recipe courtesy The Bread Bible by RoseLevy Beranbaum