

Mrs. Colleran's Irish Soda Bread

Makes 2 loaves
Oven temperature 325°-350°



6 cups flour
2 tsps baking soda
2 tsps baking powder
½ cup sugar
1 tsp salt
1 cup or more raisins (I use about 2 cups evenly split between golden raisins and regular raisins)
½ stick margarine
3 ½ cups buttermilk

- Sift first five (5) ingredients together.
- Blend in margarine. (I usually soften/melt mine in the microwave.)
- Add raisins.
- Add buttermilk, making a medium soft dough.
- Knead or mix until spongy.
- Place in two 3x5x9 loaf pans (greased and floured) and bake for 1 – 1 ½ hours, or until done. A knife inserted in the center should come out dry.
- Remove from pan while warm.
- The top may be brushed with milk right after coming out of the oven for a softer crust (easier to cut).

The dough is a little on the wet side before baking – not to worry!

Enjoy!

By the way, Mrs. Colleran is the mother of Eileen Nolan.

Please bring your **sliced** soda bread to the church hall the evening of Friday, March 16 (6-8 PM) or the morning of Saturday, March 17(8:30-Noon).
Thank you!

In the past, a few bakers have added green food coloring to their bread.
We ask that you do not do that. Thanks!