

Irish Soda Bread with Caraway

In a bowl mix together the following ingredients:

4 cups flour

1 cup sugar

1 tsp baking soda

2 tsps salt

2 tbs caraway seeds

1/2 cup raisins (I double this amount)

1 3/4 cups buttermilk



Bake for approx. 70 mins in a 9x9 pan and in a 350 degree oven; until the top is browned and a knife can be inserted and removed clean.

Let cool for five minutes.

Mix 1/4 cup milk and 2 tsps sugar and brush on the top of the bread.

Remove bread from pan and let cool at room temperature.

From the kitchen of:

Ellen Ring, grandmother of parishioner A. Michaela Meehan

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!