

A Recipe From *ti>kido*

Irish Soda Bread

(Makes two loaves)

Ingredients:

- 4 cups all purpose flour
- 1 teaspoon salt
- 1 Tablespoon baking powder
- 1 teaspoon baking soda
- 1/4 cup sugar
- 1/8 teaspoon ground cardamom
- 1/4 cup (that's the same as a half a stick, or 4 Tablespoons) butter
- 1 egg
- 1 3/4 cup buttermilk



Instructions:

1. Preheat oven to 375 degrees Fahrenheit.
2. In a large bowl, stir together all dry ingredients. Cut in cold butter with a pastry cutter or two knives, until the chunks of butter are pea-sized.
3. Add to the dry ingredients the buttermilk and beaten egg.
4. Stir the wet and dry ingredients together until blended. Place the dough on a floured surface, and knead until smooth, about two or three minutes.
5. Divide dough in two parts and shape into smooth, round loaves. Put each round of dough in its own greased 8" pie or cake pan, and press down until the dough fills the pan. Use a floured, sharp knife to cut a cross in the top of each loaf. Each cut should be about a half inch deep.
6. Bake 35-40 minutes at 375, until the bread is a light golden brown color.