

Irish Soda Biscuits

Serves 4

We had some great Irish Soda Bread at Steve Wilson's St. Patrick's Day party this year (2023) that was made by Sally xxx. She got the recipe from Sally's Baking Addiction ([Link](#)). I decided to adapt this recipe to use in place of shortbread for strawberry shortcake. I also freeze and grate the butter, rather than cut it into small chunks.



Ingredients:

- 5 Tbsp. unsalted butter
- 1 egg
- 1 3/4 cups buttermilk
- 4 1/4 cups flour
- 3 Tbsp. sugar
- 1 tsp. baking soda
- 1 tsp. salt

Equipment

- Box grater
- Baking sheet
- Parchment paper



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| ☑ | Directions | Time (min) | |
|---|--|------------|----|
| | Preheat the oven to 400 degrees and place a stick of butter in the freezer | | |
| | In a small bowl, whisk together 1 egg and 1 3/4 cup buttermilk | 2 | 15 |
| | In a large bowl, whisk together 4 1/4 cups flour, 3 Tbsp. sugar, 1 tsp. baking soda, and 1 tsp. salt | 2 | |
| | Remove most of the paper from the frozen stick of butter, leaving paper on the end to provide a better grip. | 1 | |
| | Grate 5 Tbsp. butter into the flour mixture and then toss by hand to cover butter pieces with flour. | 3 | |
| | Pour liquid into the flour mixture. Fold until the dough is too stiff to stir. | 2 | |
| | Sprinkle flour on a work surface and rub some on your hands. | 1 | |
| | Place dough on the floured work surface and knead until moistened and it forms a ball | 1 | |
| | Cover a baking sheet with parchment paper | 1 | |
| | Cut dough into a dozen pieces and place on the baking sheet | 2 | |
| | Bake until tips and bottom are brown or until the center is 195 degrees | 20 | |
| | Allow to cool but still warm | 10 | |
| | Total | 45 | |