

Irish Soda Bread

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 his friend Sally. She got the recipe from Sally's Baking Addiction ([Link](#)). I use a mixture of raisins and dried Michigan tart cherries instead of currants.



Ingredients:

- 5 Tbsp. unsalted butter
- 1 egg
- 5/4 cups buttermilk
- 4 1/4 cups flour
- 3 Tbsp. sugar
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup dried fruit (raisins or tart cherries)

Equipment

- Box grater
- Loaf pan



Irish Soda Bread:

☑	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	17
	In a 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	
	Add 1 cup raisins or dried tart cherries and mix to cover the fruit	2	
	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	
	Wipe inside of loaf pan with butter and a paper towel	1	
	Transfer dough to the Dutch oven. Cut deep slashes into the dough.	2	
	Bake until top is brown or until the center is 195 degrees	40	
	Allow to cool but still warm	10	
	Total		1 hr. 7 min.