



Irish Soda Bread

2 cups unsifted flour
1 ½ teaspoons baking powder
¾ teaspoons baking soda
1 teaspoon salt
4 tablespoons sugar
3 tablespoons butter or margarine
1 cup buttermilk
1 cup raisins

Heat oven to 375°. Mix together flour, soda, baking powder, salt and sugar. Cut in shortening and pour in buttermilk. Add raisins. Mix lightly and turn onto floured board. Knead gently. Form into traditional round loaf and place on buttered pan or cookie sheet. With a sharp knife cut a cross on the top of the loaf which will spread open while baking. Bake 45 minutes.

Optional: Brush top with melted butter to glaze and crisp.