



# St. Patrick's Day Bread

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## **IRISH SODA BREAD**

*Classic Irish soda bread traditionally calls only for flour, baking soda, salt and buttermilk. Our updated version uses additional ingredients for a lighter texture.*

3 cups (750 mL) flour	1 tsp (5 mL) salt
2 tsp (10 mL) sugar	1/2 cup (125 mL) raisins
1 1/2 tsp (7 mL) baking powder	1 1/4 cups (300 mL) buttermilk
3/4 tsp (3 mL) baking soda	1 tbsp (15 mL) butter, melted

Combine first 5 ingredients (flour through salt). Stir in raisins. Combine buttermilk and butter; stir into flour mixture until blended. Knead 1 minute. Shape into a round loaf, 2 inches (5 cm) thick. Place on a lightly greased baking sheet. Using a sharp knife, score an "x" in top of loaf, cutting 1/4 inch (6 mm) deep. Bake at 350 F (180 C) for 45 minutes or until loaf sounds hollow when tapped. Cool on a rack. Makes 1 loaf.

## **ROSEMARY AND PEPPER SODA BREAD**

3 1/2 cups (875 mL) flour	1 tsp (5 mL) rosemary, crumbled
1/2 cup (125 mL) old-fashioned rolled oats	3/4 tsp (3 mL) freshly ground pepper
1 tbsp (15 mL) sugar	1 3/4 cups (425 mL) buttermilk
2 tsp (10 mL) baking powder	1/4 cup (50 mL) butter, melted
1 tsp (5 mL) baking soda	1 tbsp (15 mL) butter, melted
1 tsp (5 mL) salt	

Line a rimmed baking sheet with parchment paper. Combine first 8 ingredients (flour through pepper) in a bowl. Whisk together buttermilk and 1/4 cup (50 mL) melted butter until blended. Add buttermilk mixture to flour mixture and stir just until combined. Turn dough out onto a lightly floured surface. Knead dough gently 10 times. Divide dough in half. Shape each half into a ball; place on prepared pan. Flatten each ball into a 6 inch (15 cm) round. Brush tops and sides with 1 tbsp (15 mL) melted butter. Bake at 375°F (190°C) for 45 - 50 minutes or until golden brown and a cake tester inserted in centres comes out clean. Cool loaves on racks. Cut each loaf into 8 wedges. Makes 2.