

Irish Soda Bread



Link for credit: [Irish Soda Bread Recipe from Ireland: Easy & so authentic! -Baking a Moment](#)

Ingredients

- 4 cups all-purpose flour
- 3/4 teaspoon kosher salt
- 1/2 teaspoon baking soda
- 1 1/2 cups buttermilk* (you may need as much as 2 cups)

Directions

1. Preheat the oven to 450 degrees F.
2. Place the flour, salt and baking soda in a large bowl and whisk to combine.
3. Add about 1 1/4 cups of the buttermilk to the flour mixture, working it into a shaggy dough with clean hands.
4. If the dough seems too dry, add more buttermilk until a sticky dough is formed.
5. Knead the dough a few times (being careful not to overwork it), then transfer it to a baking sheet and pat it to a thickness of about 1 1/2-inches.
6. Score the dough in a crisscross pattern with a floured knife, and puncture each of the 4 quarters with the tip of the knife.
7. Bake the soda bread for 15 minutes at 450 degrees, then turn the oven temperature down to 400 degrees and bake for another 25 minutes.
8. Turn the bread upside down and continue to bake at 400 degrees for another 5 minutes.
9. Tap the loaf with your fingertips- it should make a hollow sound and be golden brown and crusty.



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