

# Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

## Start Your Morning Right with Irish Soda Bread

**"I'm always asked to share this recipe!"**



**Rose Mary Mogan**  
Sauk Village, IL  
(Pop. 10,506)



Rose Mary Mogan's Irish Soda Bread is so tasty you're not going to just want to make this on St. Patrick's Day! Perfect with a big smear of butter and a steaming cup of coffee, you're friends will feel really lucky when you serve them this wonderful soda bread.

See step-by-step photos of Rose Mary's recipe plus thousands more from home cooks nationwide at:

**[www.justapinch.com/sodabread](http://www.justapinch.com/sodabread)**

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

*-Janet*

### Irish Soda Bread



#### What You Need

- 2 c whole wheat flour
- 3 c all-purpose flour
- 2/3 c sugar
- 1 tsp baking powder
- 1 tsp each baking soda, & salt
- 1/2 c cold butter, cut into pieces
- 2 large eggs, beaten, room temp
- 1 1/2 c buttermilk
- 15 oz box raisins
- 1 large egg beaten with 1 tbsp milk
- 3 tbsp caraway seeds (opt)
- 1 1/2 c extra flour, for dusting
- 4 oz extra butter, for serving

#### Directions

- Preheat oven to 350F.
- Pour raisins into bowl, cover with water and

microwave on high for 5 min. Set aside to cool, drain.

- Spray baking sheet with non-stick cooking spray. Set aside.
- Sift flours, sugar, salt, baking powder and baking soda in a large bowl. Pour into food processor with a metal blade.
- Add the cold butter and pulse 8 to 12 times or until mixture resembles course crumbs.
- Add the two beaten eggs and buttermilk. Process until dough comes together.
- Dust work surface with the remaining 1 1/2 cups

of flour; turn out dough onto work surface.

- Add plump raisins and caraway seeds. Knead with floured hands until raisins are incorporated. Divide the dough into two equal portions. Shape into two round breads.
- Transfer to prepared baking pan. Brush loaves with egg wash. Cut an X in top of each loaf.
- Bake for 45-50 min. or until top is golden brown.
- Remove from oven and let cool on wire rack for 15 min.
- Slice and serve warm with additional butter.

Submitted by: Rose Mary Mogan, Sauk Village, IL (Pop. 10,506)

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