

# Irish Soda Bread 2 Ways



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Recipe by: Laura Vitale

Serves 8

**Prep Time: 20 minutes**

**Cook Time: 45 minutes**

## Ingredients

### Rustic Version:

- 4 cups of All Purpose Flour
- 1-1/2 tsp of Baking Soda
- 2 tsp of Baking Powder
- 1 tsp of Salt
- 2 Tbsp of Sugar
- 1 Tbsp of Caraway Seeds
- 2 Tbsp of Unsalted Butter, softened at room temperature
- 2 cups of Buttermilk
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### Wheat and Honey Version:

- 2-1/2 cups of All Purpose Flour
- 1-1/2 Whole Wheat Flour
- 1/4 cup of Honey
- 1-1/2 tsp of Baking Soda
- 1 tsp of Salt
- 2 Eggs
- 1/4 cup of Unsalted Butter
- 1-1/4 cup of Buttermilk
- 1/2 cup of Golden Raisins

1) Preheat your oven to 400 degrees.

2) To make each version, simply add all of your ingredients for each one in a standing mixer fitted with a paddle attachment and knead for just a couple of minutes until they come together.

3) Place each one in a 9 baking pan, cut a deep cross mark on each one and pop them in the oven for 45 minutes, tented with aluminum foil for 20 minutes, allow to cool before serving.

