

Bakers Banquet



Irish Soda Quick-Bread

Ingredients

2 1/2 cups all-purpose flour
1/3 cup granulated sugar
1 teaspoon baking powder
3/4 teaspoon kosher salt
1/2 teaspoon baking soda
1/4 cup unsalted butter, cold and cut into small cubes
1 1/4 cup buttermilk
1 large egg, slightly beaten
1 cup raisins
1 1/2 tablespoons caraway seeds
Turbinado (or dark brown) sugar for sprinkling

Directions

Preheat oven to 350° F. Generously grease a 9 x 5 inch loaf pan. Make a parchment sling so that you can easily remove loaf after it is baked. Soak the raisins in hot water for 15-20 minutes, then drain and dry well. This water bath will plump them up.

Stir together the flour, sugar, baking powder, salt, and baking soda. Cut the butter into small cubes and mix thoroughly with the flour mixture. I use my hands for this, squeezing the butter into smaller pieces as it mixes with the flour. The mixture should look grainy. Stir in the raisins and the caraway seeds.

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Add the buttermilk and egg to the flour mixture. Mix with a wooden spoon until well combined. When the batter looks thick, pour it into the prepared loaf pan. Sprinkle the top with the some turbinado sugar.

Bake for 60-70 minutes. Test with a wooden skewer. If the skewer inserted into the cake comes out clean, the cake is done. Cool in the pan for 5 minutes. Lift loaf out of the pan and let it cool on a metal rack.