

# Small Batch Irish Soda Bread

1 cup flour  
½ stick butter, cubed  
2 tablespoons sugar  
½ teaspoon salt  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ cup raisins  
½ cup buttermilk  
\*\*Optional ¼ teaspoon caraway seeds

## Instructions

Preheat the oven to 350 degrees and line a baking sheet with parchment paper.

Mix together the dry ingredients - flour, sugar, baking soda, baking powder, caraway seeds and salt in a large bowl.

Add in the cubes of butter, and using your fingers, rub the butter into the flour mixture until it resembles coarse bread crumbs.

Add the raisins and mix again to coat raisins in the mixture. Coating the raisins allows for an even distribution of raisins in the mixture when the wet ingredients are added.

Make a well in the center of the mixture and pour in the buttermilk.

Use a fork or butter knife to just bring the mixture together to form a soft dough. You do not want to over mix, but ensure that the mixture is evenly moistened. Add 1 tablespoon more of buttermilk if necessary.

Split the dough in two and shape each into a round loaf. Flatten slightly. You can cut a small "X" into the center of the dough for a traditional soda bread look and for even cooking.

Bake for 20-25 minutes until evenly browned.

Allow to cool and serve!