Mrs. McDonough’s
Irish Soda Bread

“Being Irish, he had an abiding sense of tragedy that sustained him through periods of joy.”
W.B.Yeats

INGREDIENTS

2 ½ cups flour
2 tsp baking powder
1 tsp salt
½ tsp baking soda
¼ cup butter at room temperature
¼ cup melted butter (for top)
½ cup sugar
1 egg, slightly beaten
1 ½ cups buttermilk, at room temperature
1 cup raisins
2 tsp caraway seeds (optional)

Preheat oven to 375 degrees.
Spray the inside of a 1½ quart casserole dish with Pam.

Sift together flour, baking powder, salt, and soda. Set aside. Cream butter and sugar. Add the slightly beaten egg and buttermilk. Blend well. Add liquid mixture to dry ingredients and mix by hand until well moistened.

Fold in raisins. If using caraway seeds (optional), fold in also.

Pour into casserole dish. Brush top generously with melted butter, and sprinkle generously with sugar.

Bake in preheated 375 degree oven for 30 minutes. Reduce temperature to 325 degrees and bake an additional 30 minutes.

Bread is cooked when a knife inserted in the middle comes out clean. Delicious as is, or instead of butter and sugar mixture you may top with optional glaze. Let cool for 10 minutes, slice and serve warm.

GLAZE

1/3 cup butter
2 cups confectioners sugar
2 to 4 tbsp hot water
1 ½ tsp vanilla

Melt butter in saucepan. Blend in sugar and vanilla. Stir in water, 1 tablespoon at a time until glaze is of proper consistency.

Serve with lots of butter.

Next day, bread may be sliced and toasted.

Enjoy!

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