

## **O'Brian's 1914 Irish Soda Bread**

1 cup dark raisins  
3 cups all purpose flour  
3 teaspoons baking soda  
2 teaspoons granulated sugar  
1/2 teaspoon salt, optional  
1/2 cup unsalted butter  
1 cup and 2 Tablespoons buttermilk, divided

Preheat oven to 350 degrees F. Lightly grease 10 inch round baking dish.

Place raisins in medium sized saucepan; cover with water; bring to a boil; remove from heat; set aside to soften. Drain water from raisins when softened. Set raisins aside.

In a medium sized bowl, sift together flour, baking soda, granulated sugar, and optional salt.

In a mixing bowl, cream butter to soften. Add the flour mixture and 1 cup and 1 Tablespoon buttermilk alternately to the creamy butter. Stir in drained raisins. Lightly knead dough to shape into ball.

Place dough evenly into greased round baking dish. With a sharp or serrated knife, cut an X on top of bread to divide sections; brush lightly with remaining 1 Tablespoon buttermilk. Bake in 350 degrees F for 60 to 70 minutes or bread is golden brown. Let bread cool. Can be served warm or cold.

Serves: 8 wedges

Note: The original recipe didn't add salt but it was probably added with the shortening ingredient. This is a perfect bread to serve with any supper with or without butter. The recipe was shared by Kathryn Marie Z. from Louisville, Kentucky.