

Country Style Irish Soda Bread

A Recipe with Winning Style

1 cup raisins
1/4 cup Irish whiskey
3 cups all purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon cream of tartar
1/2 teaspoon brown caraway seeds
1/2 cup unsalted butter
1/2 cup granulated sugar
1-1/3 cups buttermilk
1 Tablespoon unsalted butter, melted

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

Place raisins in medium sized saucepan; cover with water; bring to a boil; remove from heat; stir in whiskey; set aside to soften. Drain liquid from raisins when softened. Set raisins aside; save liquid for another use.

In a medium sized bowl, combine flour, baking soda, baking powder, salt, cream of tartar, and caraway seeds.

In a mixing bowl, mix butter and sugar until creamy. Alternately add dry ingredients with the buttermilk until dough forms; do not over mix. Stir in drained raisins.

Turn into greased 10 inch round casserole or baking dish. Brush the top of bread with melted butter. Bake in preheated 350 degree F. oven for 1 hour and golden brown. Cool bread for 10 minutes; loosen sides; remove from baking dish. Cool bread completely before cutting. Cut into wedges to serve. Serves: 6 to 8

This bread is sweeter and very moist. It has a lighter texture and caraway butter flavor. The whiskey provides a background flavor and blends with the other ingredients. It is excellent to serve with salads or for a brunch.

Tagged as a winning recipe – It uses some unusual ingredients, cream of tartar and whiskey.

