



### **Mini Irish Soda Quick Breads**

*Moist quick bread mini loaves filled with Irish flavor*

- 1/2 cup dark or golden raisins
- 2 Tablespoons Irish whiskey
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon cream of tartar
- 1/4 teaspoon brown caraway seeds
- 1/4 cup unsalted butter
- 1/4 cup granulated sugar
- 1/2 cup and 1 Tablespoon buttermilk, divided
- 1 Tablespoon unsalted butter, melted

Preheat oven to 350 degrees F. Preheat oven to 350 degrees F. Lightly grease 2 mini foil loaf pans about (5x3x2")

**Soften Raisins:** Place raisins in small bowl; cover with boiling water; set aside to soften, about 5 minutes. Drain water from raisins, stir in Irish whiskey; set aside.

**Combine Dry Ingredients:** In a medium sized bowl, combine flour, baking soda, baking powder, salt, cream of tartar, and caraway seeds.

**Form Batter:** In a mixing bowl, mix butter and sugar until creamy. Alternately add dry ingredients with the buttermilk until batter forms; do not over mix. Stir in reserved raisins with liquid.

**Place into Pans:** Spoon half of dough evenly into two greased mini loaf pans. Brush the top of breads lightly with 1 Tablespoon buttermilk.

**Bake Mini Loaves:** Bake in 350 degrees F for 40 minutes or bread is golden brown and tests done with toothpick. Brush baked bread with butter. Let breads cool 10 minutes. Remove from pans to cooling rack. Let bread cool before slicing. Yield 2 mini loaves Serves: 4

**About the Recipe:** A clipping of this recipe tagged it as a "winner." The bread is sweet and moist with a background flavor of caraway butter. It is excellent to serve with salads or for a brunch.