



Mini Irish Soda Quick Bread

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° F. Lightly grease 2 mini foil loaf pans about (5"x3"x2") or one 9"x5"x2-3/4".

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 33 to 38 minutes or bread is golden brown and tests done with toothpick. Brush baked bread with butter. Let breads cool 5 to 10 minutes; loosen the sides of bread. 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.