

moda
BAKESHOP

Original Recipe



Irish Soda Bread By Patricia Roberts

Original Recipe can be found at www.modabakeshop.com

Ingredients:

3 cups all-purpose flour
1 tablespoon baking powder
1/3 cup white sugar
1 teaspoon salt
1 teaspoon baking soda
1 egg, lightly beaten
2 cups buttermilk
1/2 cup raisins
1/4 cup butter, melted

Garnishes (optional):

Moda Fabric Table Runner or Tablecloth

Fabric shown in picture is Stock# 35102-11 from Nature's Chorus by April Cornell

Instructions:

1. Preheat oven to 325 degrees F (165 degrees C). Grease a 9x5 inch loaf pan.
2. Combine flour, baking powder, sugar, salt and baking soda. Blend egg and buttermilk together, and add all at once to the flour mixture. Mix just until moistened. Stir in raisins. Stir in butter. Pour into prepared pan.
3. Bake for 65 to 70 minutes, or until a toothpick inserted in the bread comes out clean. Cool on a wire rack. Wrap in foil for several hours, or overnight, for best flavor.

Recipe provided by Patricia Roberts, employee of United Notions/Moda Fabrics