

## *Irish Soda Bread*

2 cups all purpose flour  
2 Tbsp. brown sugar  
1 Tbsp. baking powder  
2 eggs  
½ teaspoon baking soda  
¼ teaspoon salt  
3 Tbsp softened butter  
¾ cup buttermilk  
1/3 cup raisins

In a bowl combine the following ingredients: flour, brown sugar, baking powder, baking soda, and salt. Then combine 1 egg, butter, and buttermilk; stir into flour mixture just until moistened. Fold in raisins, and knead on a floured surface for one minute. Shape the dough into a round loaf, and place on a greased baking sheet. Cut a ¼ inch deep cross into the top of the loaf. Beat the remaining egg, and then brush it over the loaf. Bake the dish at 375 degrees for 30-35 minutes, or until golden brown then serve.

Yields 6-8 servings.