

Irish Soda Bread

4c flour
1 tsp salt

1 tsp baking soda
1 ½ - 1 ¾ c buttermilk

Preheat oven to 450 degrees.

Sift dry ingredients. Make a well in the center. Pour most of the milk in at once. Using one hand, stir in a full circle to mix in the flour from the sides of the bowl, adding more milk if necessary. The dough should be softish, not too wet and sticky. When it all comes together, turn it out onto a floured board and knead lightly for a second, just enough to tidy it up. Pat dough into a round about 2 inches deep and cut a cross on it to let the fairies out. Let the cuts go over the sides of the bread to make sure of this. Bake in a preheated oven for 15 minutes. Turn oven down to 400 degrees and continue baking for 20-30 minutes, or until cooked. If in doubt, tap the bread bottom; it should sound hollow.

Cool on rack. You may place a clean towel over it as it cools to soften the crust.