



High Altitude Irish Soda Bread

This recipe is a great compliment to any Irish meal! Make it for breakfast, lunch or dinner! Goes really well with corned beef & cabbage!

Equipment



- baking sheet
- Pastry cutter
- Parchment Paper (optional)
- Pastry Brush (optional)

Ingredients



- 4 cups flour plus 2 tbsp
- 1/4 cup sugar
- 1/2 tsp baking soda
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup butter
- 1 cup buttermilk plus 1-4 tbsp
- 1 large egg
- 1/4 cup butter
- 1/4 cup buttermilk

Instructions



1. Preheat your oven to 375F.
2. Prepare your baking sheet by lining it with parchment paper. If you don't have parchment paper, you can grease the pan with butter.
3. In a large mixing bowl combine the flour, sugar, baking soda, baking powder and salt. Mix them together and then cut in the 1/2 cup butter with a pastry cutter.
4. Crack the egg into a small bowl and whisk quickly with a fork.
5. Add the egg and 1 cup buttermilk to the flour mixture. Mix with a wooden spoon until it starts to come together. If more buttermilk is needed add a tablespoon at a time and gently knead with your hands. Continue until the mixture just comes together and you can form it into a ball.
6. Place the ball onto the baking sheet and flatten into a circle. Should be about 3/4" - 1" thick. It will rise a lot while baking.
7. Use a butter knife to cut an X on the top.
8. Melt the 1/4 cup butter in the microwave and then combine with the 1/4 cup buttermilk.
9. Using a pastry brush or a paper towel brush the top of the bread with the butter/buttermilk mixture.
10. Bake the bread for 15 minutes. Take out of the oven and brush again with the butter/buttermilk mixture. Bake for an additional 14-17 minutes until the top starts to brown.
11. Let it cool on the baking sheet for about 20-25 minutes. Then transfer to a cooling rack to let it cool completely.
12. Store in aluminum foil or an airtight container. Will last at room temperature for 2-3 days. Store in the refrigerator for up to 4 days, or 2-3 months in the freezer.