



Easy Irish Soda Bread

1/2 cup white sugar
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
3/4 teaspoon salt
1 cups raisins
2 eggs, lightly beaten
1 1/4 cups buttermilk
1 cup sour cream

Directions

*Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch round cast iron skillet or a 9 inch round baking or cake pan.

*In a mixing bowl, combine flour (reserving 1 tablespoon), sugar, baking powder, baking soda, and salt. In a small bowl, blend eggs, buttermilk and sour cream. Stir the liquid mixture into flour mixture just until flour is moistened. Knead dough in bowl about 10 to 12 strokes. Dough will be sticky. Place the dough in the prepared skillet or pan and pat down. Cut a 4x3/4 inch deep slit in the top of the bread. Dust with reserved flour

*Bake in a preheated 350 degrees F (175 degrees C) oven for 65 to 75 minutes. Let cool and turn bread onto a wire rack.