***Irish Soda Bread***

Ingredients

4 cups all-purpose flour

3 Tbsp. Sugar

1 ½ Tsp. baking soda

1 ½ Tsp. Cream of Tartar

1 Tsp. Kosher salt

4 tablespoons (1/2 stick) cold unsalted butter, cut into 1/2-inch dice

1 ½ cups cold buttermilk, shaken

1 extra-large egg, lightly beaten

1. Preheat the oven to 425 degrees and grease a 9 inch round cake pan.
2. In a large bowl, mix together the dry ingredients until thoroughly combined.
3. Rub in the butter with your fingers or with a fork or pastry cutter until it is completely mixed in.
4. Combine the buttermilk and egg and fold into the dry ingredients until the dough begins to form.
5. Turn onto a floured board and knead together into a large ball. Place into the greased pan and dust with extra flour.
6. With a sharp knife, score an “X” design into the top of the dough to allow steam to escape and create the traditional design.
7. Bake for 15 minutes and reduce heat to 350 degrees and bake for an additional 40 minutes until the bottom is a light golden brown.
8. It is best served the day it is made and is great as toast the next day.