



Irish Soda Bread

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Categories: Breads and Pastries

Yield: 1 loaf

Start to Finish Time: 1 hour 15 minutes

Cooking Time: 55 minutes

Preparation Time: 20 minutes

Description: Traditional Irish soda bread adapted from Ina Garten, Chef Michael Symon and Tasting Table Test Kitchen

Ingredients

2 c All-Purpose Flour,
plus extra for currants
1 c Cake Flour
1 C Whole Wheat Flour
4 T Turbinado Sugar
1 t Baking Soda
1 1/2 t Sea Salt
4 T (1/2 stick) cold
Unsalted Butter, cut into
1/2-inch dice
1 3/4 c cold Buttermilk,
shaken
1 extra large Egg, lightly
beaten
2 t grated Orange Zest
1 c dried Currants
1/2 c dried Raisins
1 c dried Yellow Raisins
1 T dried Rosemary

Directions

- 1) Preheat the oven to 375 degrees F. Line a sheet pan with parchment paper.
- 2) Combine the flours, sugar, baking soda, and salt in the bowl of an electric mixer fitted with the paddle attachment. Add the butter and mix on low speed until the butter is mixed into the flour.
- 3) With a fork, lightly beat the buttermilk, egg, and orange zest together in a measuring cup. With the mixer on low speed, slowly add the buttermilk mixture to the flour mixture. Combine the rosemary, currants, raisins and yellow raisins with 1 tablespoon of flour and mix into the dough. It will be wet.
- 4) Dump the dough onto a well-floured board and knead it a few times into a round loaf. Place the loaf on the prepared sheet pan and lightly cut an X into the top of the bread with a serrated knife. Bake for 45 to 55 minutes, or until a cake tester comes out clean. When you tap the loaf, it will have a hollow sound.
- 5) Cool on a baking rack. Serve warm or at room temperature.