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Traditional Irish Soda Bread

By Christine Picheca

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If you think you can't bake bread, you have to try this Irish Soda Bread recipe. You'll impress yourself and have a fresh-baked loaf in under an hour from start to finish.



This recipe makes 1 loaf servings

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To change the number of servings, enter the number of servings you'd like in the box below, then press "calculate".

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Ingredients

- 4 cups (1 L) [all purpose flour](#), (can substitute 1/2 the all purpose flour with whole wheat)
- 1 tbsp (15 mL) [granulated sugar](#)
- 1 tsp (5 mL) [baking soda](#)
- 1 tsp (5 mL) [salt](#)
- 2 cups (500 mL) [buttermilk](#)

Preparation:

[Watch us cook this recipe in our Test Kitchen Video: Traditional Irish Soda Bread >>](#)

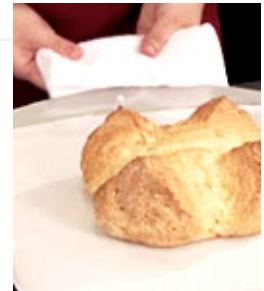
In a large bowl, whisk together sugar, baking soda and salt. Make a well in middle of the flour, and add buttermilk all at once.

Use your hands to mix buttermilk into flour to form a soft dough. Turn dough out onto lightly floured surface. Lightly knead the dough a few times to make a smooth ball.

Place loaf onto parchment-lined or greased baking sheet. With sharp knife, score a large 'X' on the top of the dough. Bake in the centre of a 425 F (220 C) oven for about 35 minutes. The loaf is done when browned and sounds hollow when tapped on the bottom. Serve warmed with butter and honey.

Additional Information:

- **Spotted Dog Variation:**
Add 1 cup (250 mL) raisins or currants and 1 tsp (5 mL) caraway seeds (optional) to the flour



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