

COMIC-CON @HOME 2020 OFFICIAL RECIPE:



Irish Soda Bread

WHERE YOU KNOW IT FROM:



Employee
nominated recipe!

COOKING TIME:



Approximately
three to four hours

WHAT YOU NEED:



Cake pan
Large mixing bowl

Roll!

Bake!

Enjoy!

INGREDIENTS

4 cups self-rising flour
2 ¼ cups buttermilk (reduced fat is fine)

OPTIONAL SIDES

Butter Honey
Jam Clotted cream
Jelly

DIRECTIONS

Lightly grease and flour a regular pie or cake pan and set aside. In a large mixing bowl, mix the flour and the buttermilk together using a spoon. Using a stand mixer will over work the dough. The dough will be soft and a little sticky. If the dough seems too stiff add a tbsp of buttermilk and mix well. Put some flour on a breadboard or the counter. Turn the dough out onto the flour.

DO NOT KNEAD THE DOUGH! Roll the dough a couple of times to cover the dough with flour. Place in the prepared pan and place in oven. You do not need to cut the dough on top.

DO NOT PREHEAT THE OVEN! Bake the bread at 425 degrees for 15 minutes. Reduce the temp to 375 degrees and bake 22 minutes. Turn the pan around. Bake an additional 22 minutes. The bread should be a golden brown and the top will not be smooth and even. When you thump the bottom of the bread it should sound hollow.

Let it cool 2–4 hours before slicing but don't cool in the refrigerator. The bread slices better when cool and is best the next day. Use a very sharp bread knife for the best results in getting thin slices.

Serve with butter, jam, jelly, honey, or clotted cream. Pairs really well with any savory soup or stew. Wonderful toasted with butter and cream cheese the next day, if it lasts that long! Makes a really good ham and cheese sandwich too, and French toast isn't half bad.

Variations:

Add a cup of any chopped dried fruit and add 3 tbsp of buttermilk. If the bread turns out too sticky in the middle after baking, reduce the buttermilk to the original recipe. Sprinkle the top with coarse white sugar before baking.

If you are using all-purpose flour add the following: 1 ½ tsp baking soda, 1 tsp salt.