

Recipes From Around the World: The Irish Version-Irish Soda Bread

Ingredients:

3 ½ cups flour
1 Teaspoon kosher or regular salt
¾ Teaspoon baking soda
1 ½ Cups buttermilk
1 egg
1 Tablespoon buttermilk
Kerrygold Salted Butter at room temperature for serving.

Instructions:

1. Preheat the oven to 450 degrees. Line a baking sheet with parchment paper.
2. Add the first three ingredients in a large mixing bowl and whisk them together.
3. Add the buttermilk to the flour mixture. Mix gently with a wooden spoon or wooden paddle. The dough will have a very tacky feel, and that is normal.
4. Lightly flour your work surface and turn the dough out on it. Gently knead the dough 5-7 times until it comes together.
5. Use your hands to shape the dough into a round loaf. Gently smooth the sides as you shape the loaf, but remember that this is a rustic loaf of bread. Place the loaf on your pan with the parchment paper.
6. Use a sharp knife to cut a large cross on the top of the loaf.
7. Mix the egg and tablespoon of buttermilk together. Use a pastry brush to brush the egg wash on top of the loaf.
8. Place your bread in the oven and cook for 15 minutes. Lower the temperature to 400 degrees, remove the pan from the oven, apply another coat of egg wash, and rotate the pan 180 degrees. Bake for another 25 minutes, and insert a testing probe to ensure that the center is fully cooked.
9. Rest for 15 minutes, then serve while warm with Kerrygold Salted Butter and your favorite jam.