

# Irish Soda Bread with Currants

## Ingredients

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4 c Flour  
1 t Baking Soda  
1 t Salt  
1/2 c Currants (dried)  
1 3/4 c Buttermilk

## Instructions

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1.Preheat oven to 425 degrees. Sift dry ingredients into a large bowl. Add dried currants and mix with a wooden spoon. Add the buttermilk and mix with a wooden spoon until it forms a sticky dough.

2.Knead lightly in the mixing bowl until it forms a round loaf. It will start out sticky and crumbly but after you knead it a few times, the dough will come together. Shape dough into a round and place in a dutch oven with a lid.

3.Cut two criss-cross slices into the top of the bread with a knife. Bake covered for 30 minutes and then 15 minutes uncovered. The bread is done when it sounds hollow when tapped on the bottom. Be sure to check your bread in case it needs to bake longer.

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4. Let bread cool on a wire rack, then slice, and enjoy with freshly made European cultured butter!