

Irresistible Irish Soda Bread



Ingredients:

3 cups all-purpose flour
1 tablespoon baking powder
1/3 cup white sugar
1 teaspoon salt
1 teaspoon baking soda
1 egg, lightly beaten
2 cups buttermilk
1/4 cup butter, melted



Directions:

1. Preheat oven to 325 degrees F, Grease 9x5 inch loaf pan.
2. Combine flour, baking powder, sugar, salt, and baking soda. Blend egg and buttermilk together, and add all at once to the flour mixture. Mix just until moistened. Stir in butter. Pour into prepared pan.
3. Bake for 65 to 70 minutes, or until toothpick inserted in the bread comes out clean. Cool on a wire rack. Wrap in foil for several hours, or overnight, for best flavor.



Source: allrecipese.com