

# CELTIC BLESSINGS™

## IRISH SODA BREAD RECIPE

- ♣ 1 1/2 CUPS ALL-PURPOSE FLOUR
- ♣ 1 CUP WHOLE WHEAT FLOUR
- ♣ 1 TSP BAKING SODA
- ♣ 1/4 CUP CURRANTS
- ♣ 1 1/4 TO 1 1/2 CUPS BUTTERMILK
- ♣ 1 TBSP BUTTER, MELTED
- ♣ 1/2 TSP SALT

COMBINE FLOURS, BAKING SODA AND SALT IN LARGE MIXING BOWL. STIR IN CURRANTS. ADD 1 1/4 CUPS BUTTERMILK; STIR JUST TILL DRY INGREDIENTS ARE MOISTENED. (ADD MORE BUTTERMILK, IF NEEDED, TO MAKE A SOFT DOUGH.) TURN DOUGH ONTO LIGHTLY FLOURED SURFACE. KNEAD GENTLY 1 MINUTE. SHAPE INTO BALL. PLACE ON GREASED BAKING SHEET. PAT INTO 8-INCH CIRCLE. WITH SHARP KNIFE OR RAZOR BLADE, CUT 1/2-INCH DEEP "V" IN TOP OF DOUGH.

BAKE IN PREHEATED 375°F OVEN UNTIL GOLDEN, 30-35 MINUTES. TRANSFER TO WIRE RACK AND BRUSH WITH MELTED BUTTER. SERVE HOT OR AT ROOM TEMPERATURE.

MAKES 1 LOAF