

Irish Soda Bread,

Adapted from *The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook*

PREP: 10 MINS (plus baking time) YIELD: 24 slices

4 ½ cups Unbleached all-purpose flour

1 Egg, extra-large

5 tsp. Baking Powder, double acting

1 cup Sugar

1 ½ tsp. Table salt

2 cups Milk

1 tsp. Baking soda

Zest one large orange

1 cup Butter, unsalted (room temperature)

1 ½ cups Golden raisins

Instructions:

1. Preheat oven to 325 degrees (Fahrenheit)
2. In a large bowl, sift together the first four dry ingredients.
3. In a separate mixing bowl, cream together the butter, eggs and sugar until fluffy.
4. Fold the dry ingredients into the wet batter, alternating with the milk.
5. Stir in the raisins.
6. Spoon the batter into a greased (9x4-inch) round cake pan.
7. Bake for about 1 ½ hour in a conventional oven until the cake tester comes out clean.
8. Remove from the oven and cool on a wire rack.