

GRAMMA DEMPSEY'S IRISH SODA BREAD

Four loaves

Preparation time: 20 minutes

Baking time: 50 minutes

8 cups Flour
2 cups Sugar
3 Tablespoons Baking Powder
2 Teaspoons Baking Soda
2 Teaspoons Salt
1 Box (15 oz.) Seedless Raisin
3 Eggs – well beaten
¾ Cup Butter – melted
1 Quart Buttermilk

1. Heat oven to 350 degrees. Mix flour, sugar, baking powder, baking soda and salt together in a large bowl. Add raisins and work them with your fingers so each raisin is coated. This will keep the raisins separated. Stir in beaten eggs and melted butter. Add buttermilk.
2. Put your hands into the bowl and mix everything together until well combined. Dough should be moist.
3. Put dough into four lightly greased 8" x 4" or three 9" x 5" loaf pans. Pat the top down slightly but leave the dough bumpy on top.
4. Bake at 350 degrees 40 to 50 minutes. After 40 minutes check to see if the blade of a knife comes out clean after inserted into the center of the loaf. If not, check again every 5 minutes thereafter. Takes about 70 minutes if you use the 9" x 5" pans. Serve warm (You can serve it cold, but it's not as good) with butter, jelly and a cup of tea.