

Irish Soda Bread

Recipe courtesy of United Irish of Dayton at the 2007 Cityfolk Festival

2 cups white flour	1 tsp. salt
2 cups whole wheat flour	4 tbsp. butter, chilled
1/2 cup sugar	1 cup raisins
2 tsp. baking soda	1 1/2 cups buttermilk or plain yogurt

Heat the oven to 350 degrees. In a bowl, combine the dry ingredients. Cut in the butter until it is pea-sized. Stir in the raisins and buttermilk or yogurt. Turn the dough onto a floured surface, knead 1 minute, and shape into a disk about 8 inches round. Cut an “X” in the top and bake on a greased baking sheet for 45 to 50 minutes.

Makes one 8-inch-wide loaf.

United Irish of Dayton, Inc., founded in 1973, now has more than 400 members who promote the rich historical and cultural heritage of the Irish people at regional festivals and community events. Among its many cultural and educational activities, United Irish of Dayton hosts a monthly “session” of traditional Irish music in Beavercreek and organizes, promotes and staffs the annual Dayton Celtic Festival. For more information, visit <http://www.unitedirishofdayton.org/>

