

# Irish Soda Bread

## Ingredients

- 4 cups all-purpose flour
- 4 tbl sugar
- 1 tsp baking soda
- 1 tsp kosher salt
- 4 tbl cold butter, cut into ½" cubes
- 1 ¾ cups cold buttermilk, shaken
- 1 extra-large egg, lightly beaten
- 1 tsp orange zest
- 1 cup dried currants

## Directions

- Preheat oven to 375 degrees F. Line a sheet pan with parchment paper.
- Combine flour, sugar, baking soda and salt in electric mixer with paddle attachment.
- Add butter and mix on low speed until the butter is mixed into the flour.
- Using a fork, lightly beat the buttermilk, egg and orange zest together in a separate bowl.
- With the mixer on low speed, slowly add the buttermilk mixture to the flour mixture.
- Mix currants with 1 tbl of flour then mix into the dough (it will be very wet).
- Dump the dough onto a well-floured board and knead into a round loaf.
- Place the loaf on the sheet pan and lightly cut an X into the top of the bread with a serrated knife.
- Bake for 45 – 55 minutes (until a cake tester comes out clean). When you tap on the loaf it should have a hollow sound.
- Cool on a baking rack. Serve warm or at room temperature.