

Irish Soda Bread Hart

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Ingredients —

Dry

4 cups all purpose flour or gluten-free flour

1 cup granulated sugar

1 teaspoon baking soda

1 teaspoon baking powder

½ teaspoon salt

½ teaspoon cinnamon

¼ teaspoon ginger

Zest of 1 orange

Wet

⅓ cup unsalted butter melted and cooled

1⅓ cup buttermilk

1 egg

Sticky Boys

¾ cup raisins

Instructions —

Heat oven to 350°F and grease your baking pan with butter.

Mix the all the dry ingredients together in a large bowl. In a small bowl, whisk together the butter, buttermilk, and egg.

Add your wets to your dries and mix until it forms a soft dough — you'll probably need to move to using your hands at some point in order to incorporate all of the flour. Add the

raisins and continue mixing until everything in the dough is wet and sticky. There shouldn't be any dry pockets of flour, and obviously there shouldn't be any wet pockets.

Shape your dough into a ball and throw it into your baking pan. Make sure to score your dough before putting it into the oven so that it doesn't expand too quickly or rise out of control.

Bake for 45 minutes and then put a tin foil tent over the loaf to ensure the top doesn't burn. Bake for another 15-25 minutes, or until a toothpick comes out clean from the middle of the loaf.