

Dubliner-Dill Skillet Irish Soda Bread

Compliments of Morgan at our sister Blog, [Host the Toast](#).

Prep Time: 30 minutes | Cook Time: 45 Minutes | Servings: 12

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INGREDIENTS:

- 4 cups all purpose flour
- 1/4 cup granulated sugar
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon Kosher salt
- 1 stick (1/2 cup) butter, softened
- 1 1/4 cup buttermilk, divided
- 1 large egg
- 6 ounces dubliner cheese, shredded
- 1/3 cup fresh dill, chopped, plus more to garnish
- 1/4 cup buttermilk
- 1 stick (1/2 cup) butter, melted, divided

DIRECTIONS:

1. Preheat the oven to 375 degrees F. Grease a cast iron skillet.
2. In a large bowl, whisk together flour, sugar, baking soda, baking powder, and salt. Mix in the softened butter.
3. Add in 1 cup of the buttermilk, and then add in the egg. Stir until the dough is shaggy and coming together.
4. Turn the dough out onto a lightly floured surface and knead the dough slightly. Work in the cheese and dill to the dough, folding it in with the kneads, until completely combined.
5. Divide the dough into 12 evenly-sized balls. Place the dough balls in the greased cast iron skillet.
6. In a small bowl, combine 1/4 cup of the melted butter with the remaining 1/4 cup buttermilk. Brush the tops of the dough balls with the buttermilk mixture. Cut a small x into the top of each dough ball.
7. Bake until golden brown and cooked through, about 30-40 minutes. Brush with butter and top with additional dill, to serve.



Enjoy!