

Irish Soda Bread

What You Need

2 1/2 cups flour
1/2 cup sugar
2 teaspoons caraway seed
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup raisins or currants
1 1/4 cups buttermilk
2 eggs
1/2 teaspoon vanilla extract



Here's How

Preheat oven to 350°F. Lightly grease 9-inch round cake pan.

Mix flour, sugar, caraway seed, baking powder, baking soda, cinnamon and salt in large bowl. Stir in raisins.

Mix buttermilk, eggs and vanilla in medium bowl; stir into dry ingredients.

Spread in prepared pan. Bake 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack 10 minutes. Remove from pan. Cool completely on wire rack.