

# IRISH SODA BREAD

SUBMITTED BY G.C. COCORAN

## Ingredients

3 cups flour  
¾ t salt  
¼ cup sugar  
1 t baking soda  
½ t cream of tartar  
1/3 cup margarine or butter.  
1 1/3 cup buttermilk  
½ cup (or more) raisins

## Procedure

Preheat the oven to 350° F

Sift dry ingredients, cut in margarine by hand until mix resembles cornmeal. Add raisins (can also be made without) buttermilk and stir until slightly moistened.

Shape dough into ball and knead about 15 seconds. (Be careful not to over knead.)

Place bread on a slightly greased baking sheet, flatten into a circle about 7 inches in diameter.

Cut a deep cross on the top, almost to but not through the bottom.

Bake at 350 for 45 to 50 minutes.

