# Irish Soda Bread Recipe

Makes 2 loaves.

4 cups unbleached flour
1 teaspoon salt
1 tablespoon baking powder
1 teaspoon baking soda
1/4 cup sugar
1/8 teaspoon cardamom
1/4 cup butter
1 egg, at room temperature
1 3/4 cups buttermilk, at room temperature
1 1/2 cup currants
2 teaspoons grated lemon peel (optional)

Preheat the oven to 375°F.

Using a large bowl, combine the flour, salt, baking powder, baking soda, sugar and cardamom. Cut the butter into small cubes and add to the flour mixture, using your fingers to further break up the butter. Mix the egg and buttermilk together and add this to the flour mixture. Stir this until it is well blended, then add the currents and peel and stir well. Turn this out onto a floured kneading surface and knead for about three minutes. The dough is ready when it is smooth.

Divide this dough into two equal pieces and shape each piece into a round loaf.

Grease two eight inch cake pans or pie pans. Place one loaf in each pan and press it down. Using a knife, cut a cross that is one half inches deep on the top of each loaf.

Place in the hot oven and bake for about forty minutes. The bread should sound hollow when you tap it with your fingers.

Turn out your Irish Soda Bread out on a wire rack and cool. Wait for about four hours before cutting.