

Easy Irish Soda Bread

Ingredients

- 4 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 $\frac{3}{4}$ cups buttermilk
- (Optional) 1–2 tbsp sugar if you like it slightly sweet
- (Optional) $\frac{1}{2}$ cup raisins or currants

Instructions

1. Preheat oven to 425°F.
2. In a large bowl, mix flour, baking soda, salt, and sugar (if using).
3. Pour in the buttermilk and stir until a soft dough forms.
4. Turn dough onto a lightly floured surface and gently shape into a round loaf. Don't overwork it.
5. Place on a baking sheet or cast iron skillet.
6. Cut a deep cross on the top with a knife.
7. Bake 30–35 minutes until golden brown and the bottom sounds hollow when tapped.