

Little Irish Bread

Ingredients:

- 1 cup flour
- 1 1/2 teaspoons sugar
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1 tablespoon cold salted butter, chopped
- 1/4 cup raisins
- 1 large egg yolk
- 1/2 cup buttermilk



Directions

1. Preheat oven to 425°F.
2. Whisk flour, sugar, salt, and baking soda in a medium bowl.
3. Cut in butter with a fork until crumbly. Stir in raisins. Set aside.
4. Combine egg yolk and buttermilk in a small bowl. Stir into dry ingredients until just combined.
5. Turn out dough onto a floured surface. Gently knead and form into a circle (adding more flour if needed). Cut a half-inch-deep "X" into the center of the circle with a serrated knife.
6. Place dough on a baking sheet. Bake 35–40 minutes. Serve warm or at room temperature.

Makes 4 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.