

Irish Soda Bread

St. Patrick's Day is right around the corner.
Try this festive yet traditional Irish Soda Bread recipe! ♣



Ingredients List

- 1.5 cups of buttermilk
- 1 tsp salt
- 1 tsp baking soda
- 4 cups of flour

Directions:

1. Preheat oven to 425°F.
2. Mix together the flour, baking soda and salt and whisk.
3. Forming a well in the center of the flour add in the buttermilk. Mix with hands until the dough becomes sticky.
4. Shape dough into a ball and place on baking sheet. Grease sheet prior.
5. Carve an "X" in the dough using a knife about an inch in depth.
6. Bake for 40 minutes or until outside is browned.
7. Allow to cool a few minutes, then enjoy!

For added fun, add in some green food coloring!