

# Noreen's Kitchen

## Irish Soda Bread

### Ingredients

4 cups all purpose flour  
1/4 cup granulated sugar  
1 teaspoon baking soda  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 stick butter, softened  
1 cup buttermilk  
1 egg  
1/4 cup buttermilk for basting

### Step by Step Instructions

Preheat oven to 350 degrees

Prepare a baking sheet with parchment paper

Mix together dry ingredients and whisk to combine.

Blend together egg and 1 cup buttermilk in a small bowl or measuring cup.

Add wet ingredients to dry.

Mix together until a ball of dough forms.

Turn on to a floured board and knead a few times until dough comes together and is smooth.

Form into a flat round on baking sheet.

Using a sharp knife, cut a large "X" into the top of the dough.

Brush with buttermilk.

Bake for 30 minutes, basting every 10 minutes with the buttermilk.

Remove from oven and allow to cool for 10 minutes prior to slicing.

Enjoy!