



Recipe for Irish Soda Bread

INGREDIENTS:

6 cups of all-purpose flour

2 teaspoons baking soda

2 teaspoons baking powder

2 tablespoons cornstarch

2 tablespoons sugar

1 teaspoon of salt

2 1/2 cups buttermilk



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DIRECTIONS:

Preheat oven to 375 degrees F.

Add the dry ingredients to a large bowl.

Pour in the buttermilk and mix well with a wooden spoon.

Pour the dough on to the counter and shape into two round loaves.

Sprinkle some flour on top.

Using a knife make an X on the top of each loaf.

Bake for 40 minutes or until golden brown.

Let cool and enjoy!

Print the recipe cards and cut out along the dotted lines.
make sure to get a grown-up's permission before trying out these recipes!