

Grandma's Irish Bread

Ingredients

- **4 cups** all-purpose flour
- **3 tbsp** sugar
- **2 tbsp** baking soda
- **2 tbsp** kosher or sea salt
- **1 cup** raisins (*optional but adds authenticity*)
- **1 tbsp** toasted caraway seeds (*optional for a unique flavor*)
- **2 large** eggs, beaten
- **2 cups** milk (*for a tangy twist, substitute buttermilk*)

Instructions

1. Preheat the Oven

- Set your oven to **375°F (190°C)**.

2. Prepare the Skillet

- Grease and flour a **10 to 12-inch cast iron skillet** and tap out any excess flour.
- For convenience, use a **non-stick spray with flour mixed in** (*a great hack!*).

3. Mix the Ingredients

- In the **bowl of a stand mixer**, combine all ingredients.
- Mix on **low speed** until just blended. **Do not overmix!**

4. Knead the Dough

- Remove the dough from the mixer and knead it **gently** about **5 to 6 times**.

5. Shape the Dough

- Form the dough into a **ball** and place it in the skillet.
- Press down gently until it's about **1 inch thick**.
- Score an **X** on top with a **sharp knife**.

6. Bake

- Bake for **40 minutes** or until a **toothpick inserted in the center comes out clean** and the top is **golden brown**.

7. Finish with Flair

- Brush the top with **melted butter** for an irresistible sheen.
- Serve **warm** and enjoy!

This **Irish soda bread** is perfect for breakfast, alongside a hearty meal, or simply enjoyed with a cup of tea. 🍞🍵