



Irish Soda Bread

Prep: 15 minutes

Cook: 45 minutes

Ready in: 1 hour

INGREDIENTS

- 1 and 3/4 cups buttermilk (If you don't have buttermilk, use this recipe. 1 cup buttermilk + 1 tablespoon lemon juice or vinegar. Mix and let stand 10 min)
- 1 large egg
- 4 and 1/4 cups all-purpose flour (plus more for your hands and counter)
- 3 Tablespoons granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 5 Tablespoons unsalted butter, **cold and cubed**
- optional: 1 cup raisins (I use golden raisins)

DIRECTIONS

1. Preheat oven to 400°F (204°C). There are options for the baking pan. Line a baking sheet with parchment paper or a silicone baking mat, use a seasoned 10-12 inch [cast iron skillet](#), or grease a 9-10 inch cake pan or pie dish. Set aside.
2. Whisk the buttermilk and egg together. Set aside. Whisk the flour, granulated sugar, baking soda, and salt together in a large bowl. Cut in the butter using a [pastry cutter](#), a fork, or your fingers. Work the dough until into coarse crumbs, then stir in the raisins. Pour in the buttermilk/egg mixture. Gently fold the dough together until dough it is too stiff to stir. With floured hands on a lightly floured surface, work the dough into an (approximately) 8 or 9 inch round loaf as best you can. Knead the dough for about 30 seconds or until all the flour is moistened. If the dough is too sticky, add a little more flour.
3. Transfer the dough to the prepared skillet/pan. Using a very sharp knife, score an X into the top. Bake until the bread is golden brown and center appears cooked through, about 45 minutes. Loosely cover the bread with aluminum foil if you notice heavy browning on top. I usually place foil on top halfway through bake time.
4. Remove from the oven and allow bread to cool for 10 minutes, then transfer to a wire rack. Serve warm, at room temperature, or toasted with desired toppings/spreads.
5. Cover and store bread at room temperature for 2 days or in the refrigerator for up to 1 week.



Sauteed Cinnamon Apples

Prep: 10 minutes

Cook: 7 minutes

Ready in: 17 minutes

INGREDIENTS

- 4 tablespoons butter
- 4 large tart apples, sliced kind of thick (I use Granny Smith)
- 2 teaspoons cornstarch
- 1/2 cup cold water
- 1/2 cup brown sugar
- 1/2 teaspoon ground cinnamon

DIRECTIONS

1. Heat a large, heavy skillet over medium high heat.
2. Melt butter and add sliced apples right away. Saute apples for about 5 minutes until just tender.
3. In a separate bowl, dissolve cornstarch in water; add to skillet.
4. Stir in brown sugar and cinnamon and simmer 1-2 minutes, stirring occasionally.
5. Remove from heat and serve warm, topped with a scoop of vanilla ice cream.

Variations:

You may add cranberries to the apples in step 2. Dried or fresh cranberries work. You may top with Granola for a crunch.