



## Recipe of the Month - October 2015



### Irish Soda Bread from County Cork

Submitted to [allrecipes.com](http://allrecipes.com) by KTOBY

"This is my mother's recipe. She makes it several times a week for some function or another. My sister loves this so much she has to control herself or she would eat a whole one with a stick of butter! I usually only make this easy soda bread for events that my mother can't come to! Slice into wedges, butter, and enjoy!"

*Makes 1 9" round loaf*

3 cups self-rising flour  
1/4 cup butter  
1 egg  
1 tbsp milk

3/4 cup white sugar  
2 cups raisins  
1 cup milk

Preheat an oven to 375 degrees F (190 degrees C). Grease and flour a 9-inch round baking dish.

In a large bowl, cut together the self-rising flour, sugar, and butter with a pastry cutter until the mixture resembles coarse crumbs. Stir in the raisins. In a separate bowl, whisk together egg with 1 cup of milk. Lightly mix the milk mixture into the flour mixture until it holds together. Place dough in prepared baking dish, and brush top with 1 tablespoon of milk for a nice golden brown crust.

Place the bread into the preheated oven. Reduce heat to 350 degrees F (175 degrees C), and bake for 1 hour. Let cool before serving.