

## **Irish Soda Bread**

Serves 6

Nonstick vegetable oil spray  
2 2/3 cups all purpose flour  
5 tablespoons sugar, plus extra for sprinkling  
2 teaspoons baking powder  
1 1/2 teaspoons salt  
1 teaspoon baking soda  
4 tablespoons butter, chilled, cut into cubes  
2 1/4 cups buttermilk  
2/3 cup raisins

Preheat oven to 375°F. Spray 10-inch cast-iron skillet with nonstick spray and line with parchment. Whisk flour, 5 tablespoons sugar, baking powder, salt, and baking soda in large bowl to blend. Add butter. Using fingertips, rub in until coarse meal forms. Make well in center of flour mixture. Add buttermilk. Gradually stir dry ingredients into milk to blend. Mix in raisins.

Spread batter into prepared pan. Sprinkle dough with remaining 1 tablespoon sugar. Bake bread until brown and tester inserted into center comes out clean, about 35-40 minutes. Slice into wedges and serve warm from pan.