

## Amazingly Easy Irish Soda Bread

From all recipes

### Ingredients

- 4 cups all-purpose flour
- 4 Tbsp white sugar
- 1 tsp baking soda
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1/2 cup margarine, softened
- 1 cup buttermilk
- 1 egg
- 1/4 cup butter, melted
- 1/4 cup buttermilk

### Instructions

1. Preheat oven to 375 degrees. lightly grease a larger baking sheet
2. In a large bowl, mix together flour, sugar, baking soda, baking powder, salt, and margarine. Stir in 1 cup of buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a



round and place on prepared baking sheet. In a small bowl, combine melted butter with 1/4 cup buttermilk; brush loaf with this mixture. use a sharp knife to cut an "X" into the top of the loaf.

3. bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45-50 minutes. Check for doneness after 30 minutes. You may continue to brush the loaf with the butter mixture while it bakes.

