



## Homemade Irish Soda Bread

with Fruit Preserves



40-50min



2 Servings

It's one of our favorite food days of the year, St. Patrick's day. And the day wouldn't be complete without homemade Irish soda bread. This bread gets its crisp exterior and fluffy crumb from baking soda (no yeast here!). That means no waiting around for it to rise. We add sweet golden raisins and orange zest to the dough for a bright, lightly sweetened slice that's perfect on its own or alongside a savory meal.



## What we send

- 8 oz milk <sup>7</sup>
- 4 oz Greek yogurt <sup>7</sup>
- 1 orange
- ¼ oz baking soda
- 20 oz all-purpose flour <sup>1</sup>
- 5 oz granulated sugar
- 3 oz golden raisins <sup>12</sup>
- 1 oz apricot jam
- 1 oz raspberry jam

## What you need

- 4 Tbsp unsalted butter (plus more for serving) <sup>7</sup>
- kosher salt

## Tools

- rimmed baking sheet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 270kcal, Fat 6g, Carbs 49g, Proteins 6g



### 1. Preheat oven & prep milk

Preheat oven to 400°F with a oven rack in the center. In a liquid measuring cup, whisk **yogurt** and **½ cup of the milk** until smooth. Finely grate **all of the orange zest** into milk mixture (enjoy remaining orange as a snack!). Cut **4 tablespoons cold unsalted butter** into small pieces.



### 2. Prep dry ingredients

In a large bowl, whisk to combine **all of the baking soda, 2¼ cups flour, ¼ cup sugar, and ½ teaspoon salt**. Add **butter** and rub together using your fingertips until pea-sized pieces form.



### 3. Mix dough

Add **raisins** and **milk-yogurt mixture** (it might look curdled) to bowl with **flour mixture**. Use a wooden spoon to stir until just combined and forms a rough dough. Sprinkle **1-2 tablespoons of the remaining flour** on counter. Scrape dough onto counter, sprinkle 1-2 tablespoons flour if dough feels sticky, and gently knead 2-3 times until dough comes together; shape into a 6-inch circle.



### 4. Shape dough

Sprinkle **1 tablespoon flour** on a rimmed baking sheet. Transfer shaped loaf onto prepared baking sheet. Brush top with **1 tablespoon milk**. Use a sharp knife to cut an "X" about halfway down into dough (do not cut all the way through).



### 5. Bake soda bread

Bake **soda bread** on center oven rack until bread is deeply golden and reaches 180°F on an instant-read thermometer, 25-35 minutes (start checking temperature at 25 mins). Let cool completely on baking sheet.



### 6. Serve

Once **bread** is cool, cut into wedges or slices and serve with **apricot and raspberry jam** and **softened butter**, if desired. Enjoy!