



## Mrs. Keane's Irish Soda Bread

Perfect For St. Patrick's Day!



40-50min



2 Servings

A St. Patrick's Day celebration wouldn't be complete without homemade Irish soda bread! If there's one thing we know to be true when it comes to baking—grandma always knows best! Inspired by our food photographer's grandma, Mrs. Kean, this soda bread is full of sweet golden raisins and orange zest for a bright, lightly sweetened slice that's perfect on its own or alongside a savory meal. (Serves 12)

## What we send

- 4 oz Greek yogurt <sup>7</sup>
- 8 oz milk <sup>7</sup>
- 1 orange
- 5 oz granulated sugar
- ¼ oz baking soda
- 3 (1 oz) golden raisins <sup>12</sup>
- 2 (½ oz) apricot preserves
- 2 (½ oz) raspberry jam
- 2 (10 oz) all purpose flour <sup>1</sup>
- ¼ oz baking powder

## What you need

- ½ c unsalted butter, cold (plus more for serving) <sup>7</sup>
- kosher salt

## Tools

- rimmed baking sheet

## 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 260kcal, Fat 4g, Carbs 51g, Protein 6g



### 1. Preheat oven & prep milk

Preheat oven to 350°F with a rack in the center.

In a liquid measuring cup, combine **yogurt** and **¾ cup of the milk**; whisk until smooth. Finely grate **all of the orange zest** into milk mixture (enjoy the orange as a snack!). Cut **½ cup cold unsalted butter** into small pieces.



### 4. Shape dough

Transfer **shaped loaf** to a rimmed 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).



### 2. Prep dry ingredients

In a large bowl, whisk to combine **3 cups flour**, **⅓ cup sugar**, **1 teaspoon each of baking soda and baking powder**, and **½ teaspoon salt**. Add **butter pieces** and rub together using your fingertips until pea-sized pieces form.



### 5. Bake soda bread

Bake **soda bread** on center oven rack until bread is deeply golden and reaches 180°F internally, 50–60 minutes (start checking temperature at 45 minutes). Remove from oven and let cool completely on baking sheet.



### 3. Mix dough

Add **raisins** and **milk-yogurt mixture** (it might look curdled, that's OK!) to bowl with **flour mixture**. Use a spoon to stir until just combined and forms a rough dough.

Scrape dough onto counter, and gently knead 2-3 times until dough comes together; shape into a 6-inch circle.



### 6. Serve

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