

# DINNERLY



## Irish Soda Bread



 1h  2 Servings

In our professional opinion, if you want to celebrate St. Patrick's Day right, a slice of Irish soda bread can't be missed. No yeast required! All you need is baking soda and buttermilk (which we're hacking by combining milk and yogurt) for a soft and crusty beauty. Of course, you also can't miss the golden raisins and caraway seeds for a subtly sweet and savory flavor. We've got you covered! (makes 12 servings)

## WHAT WE SEND

- 4 (5 oz) all-purpose flour<sup>1</sup>
- 5 oz granulated sugar
- ¼ oz baking soda
- ¼ oz baking powder
- 4 oz Greek yogurt<sup>7</sup>
- 2 (1 oz) golden raisins<sup>17</sup>
- ¼ oz caraway seeds

## WHAT YOU NEED

- ¾ cup milk<sup>7</sup>
- 8 Tbsp (1 stick) butter<sup>7</sup>

## TOOLS

- medium ovenproof skillet (preferably cast-iron)

## ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 230kcal, Fat 8g, Carbs 32g, Protein 5g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in center. Line a medium ovenproof skillet (preferably cast-iron) with parchment paper.

In a large bowl, stir to combine **3 cups flour**, **⅓ cup sugar**, and **1 teaspoon each of baking soda and baking powder**.

In a liquid measuring cup or small bowl, stir to combine **yogurt** and **¾ cup milk**.



4. ...

What were you expecting, more steps?



### 2. Make dough

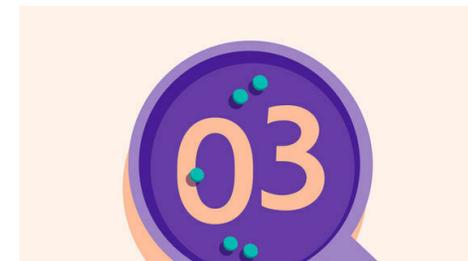
Cut **8 tablespoons butter** into ½-inch cubes. Add to **flour mixture** and toss to coat. Use your fingers to press butter into flour until it resembles small peas. Add **raisins, caraway seeds** (if desired), and **yogurt-milk mixture**. Stir until liquid is fully incorporated.

Transfer to a clean work surface and knead until **dough** comes together. Form into a 6-inch wide ball.



5. ...

You're not gonna find them here!



### 3. Bake & serve

Transfer **dough** to prepared skillet. Use a knife to cut an X over top, about ½-inch deep and 3 inches in length. Bake on center oven rack until deeply golden brown and doubled in size, 50–60 minutes. Let cool completely.

Cut **Irish soda bread** into slices for serving. Enjoy!



6. ...

Kick back, relax, and enjoy your Dinnerly!