

Surprise Soda Bread

*Adapted from Cabot Cheese by **In Our Grandmothers' Kitchens***

Ingredients:

2-1/2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon caraway seeds
1/4 cup (1/4 of a 1/2-pound package) Irish butter
1/2 pound Irish cheddar with porter (or stout!), grated
1 cup buttermilk
1 egg

Instructions:

Preheat the oven to 375 degrees. Lightly grease a cookie sheet or line it with a silicone mat.

In a medium bowl whisk together the flour, baking powder, baking soda, salt, and caraway seeds. Stir in the cheese and blend well.

In a small bowl or measuring cup, whisk together the buttermilk and the egg. Stir them gently into the dry ingredients.

Turn the mixture onto a lightly floured board and knead it a few times, until it holds together into a slightly flattened ball.

Pop your ball onto the prepared cookie sheet. You may cut a cross in the center, but my cutting wasn't very successful so I would leave well enough alone.

Bake until the loaf has light brown spots and a toothpick inserted into the center comes out clean—35 to 40 minute or so.

Slice into small wedges (12 to 14).

Makes 1 loaf.