



## Irish Soda Bread

4 cups flour  
¼ cup sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
¼ cup butter  
1 cup golden raisins  
2 teaspoon grated lemon peel  
1 egg  
1 1/3 cup buttermilk

Combine buttermilk, egg, and baking soda. Set aside. Combine flour, sugar, salt, and baking powder in bowl. Cut in butter until it resembles coarse meal. Stir in raisins and lemon peel. Add buttermilk mixture until moistened. Turn out onto lightly floured surface and knead until smooth. Roll into ball. Place into greased 2-quart casserole or place on baking stone. Slash cross on top with knife.

Bake at 350° for 1 hour and 10 minutes or so.