



PAPER & FOOD SERVICE, INC.

Grandma York's Irish Soda Bread

Ingredients **Yield: 2 loaves or 8 servings**

- 4 c. Flour, AP, sifted
- 3/4 c. Butter
- 1 c. Sugar, Granulated
- 3 tsp. Baking powder
- 1 tsp. Baking soda
- 1/2 tsp. Salt
- 1 c. Golden Raisins
- 1 ea. Egg
- 1 c. Buttermilk

Preparation Instructions:

1. Mix flour and butter. Crisscross with 2 knives or with a pastry blender until you get the consistency of corn meal. Add all other dry ingredients including raisins.
2. Beat egg and milk together with a fork and add to dry ingredients. Mix until you get soft sticky dough. Use hands to finish mixing.
3. Divide in half and shape into 2 round loaves and put on buttered pan. Cut a cross or X with knife on top; sprinkle with a little sugar and put in oven.
4. Bake at 325 degrees for approximately 45 minutes.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Flour, AP	Gold Medal	381254	4 c.	\$0.32
Butter	Sommermaid	000100	3/4 c.	\$0.66
Sugar, Granulated	Domino	380424	1 c.	\$0.24
Baking Powder	Calumet	389100	3 tsp.	\$0.13
Baking soda	Diamond	389700	1 tsp.	\$0.02
Salt	Cargill	340620	1/2 tsp.	\$0.02
Golden Raisins	Lion	389813	1 c.	\$0.67
Egg	Maines	092116	1 ea.	\$0.14
Buttermilk	Crowley	094440	1 c.	\$0.32

Recipe Cost	\$2.52
Portion Cost	\$0.31