

Irish Bread

3 cups flour

3 tsp baking powder

$\frac{1}{4}$ tsp salt

2 cup raisins

1 egg, beaten

$\frac{1}{2}$ cup sugar, additional $\frac{1}{4}$ cup for sprinkling top

1 stick cold unsalted butter

1 $\frac{1}{4}$ cup buttermilk

: Soak raisins in hot water while getting other ingredients together. Drain before adding to dry ingredients.

: Sift flour, powder and salt together in large bowl. Cut in cold butter with pastry cutter. Add raisins and toss to coat with flour.

: Make a well in flour mixture and add buttermilk plus the beaten egg and stir with spoon to mix well, if mixture feels too dry drizzle in more buttermilk until it comes together.

: Place into a greased and floured 9" round layer cake pan. Sprinkle top with additional sugar.

Bake at 350 for 45 to 50 min until center comes clean with tester.