

Recipe from a Famous Pastry Chef

Chef Kumin's Irish Soda Bread

Ingredients:

Bread flour: 1 pound, 11 ounces
Salt: 3/8 ounce
Baking soda: 1/8 ounce
Baking powder: 1/4 ounce
Sugar: 6 ounces
Caraway seeds: 1 1/4 ounce
Eggs: 5 ounces
Buttermilk: 1 pint
Raisins: 5 ounces

Directions:

Combine the first 6 ingredients in a large mixing bowl.

Add the eggs, then slowly add the buttermilk and raisins.

Stir gently until the mixture just comes together.

Gently move the dough to a large baking sheet or lightly greased cast iron skillet.

Bake at 350 degrees Fahrenheit until brown on the bottom and done.

Tips from Judy:

Bread flour has more protein in it than traditional flours, which makes it perfect for tasty loaves of bread. This extra protein helps with gluten development.

If you can't get your hands on bread flour, but you happen to have vital wheat gluten, then you can add a little bit of that to all-purpose flour in order to approximate bread flour.

This bread is not yeasted, which makes it perfect for when you want to make a speedy baking project without fiddly rise times.

Wisdom from Chef Kumin:

The best lesson I learned from Chef Kumin was to always understand the science of the ingredients with which you are working.

And remember, mistakes are lessons and can be used as learning opportunities.

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