Conrad Bladey

White Soda Bread

Ingredients:

* 6 cups all purpose flour
* 2 teasp baking soda
* 2 teasp baking powder
* 3 tblsp cornstarch
* 2 teasp sugar
* l teasp salt
* 2 l/2 cups buttermilk

Directions:

Preheat oven to 375
All all of the dry ingredients in a large bowl and mix very well. Pour all of the buttermilk into the bowl at once and stir, using a wooden spoon, just til a soft dough is formed. Pour the contents of the bowl onto a plastic counter and knead for a minute or so till everything comes together.
Divide the dough into two portions and shape each into a round loaf, pressing the top down a bit to just barely flatten it. Place the loaves on a large ungreased baking sheet. Sprinkle with some addition flour on the top of each loaf and, using a sharp paring knife, make the sign of a Cross in slashes on the top of each.
Allow the loaves to rest for 10 minutes and then bake on the middle rack for 40 mins or till the loaves are golden brown and done to taste.

Irish Dark Soda Bread

Yield

2 loaves

| **Measure** | **Ingredient** |
| --- | --- |
| 3 cups | All purpose flour |
| 2 cups | Whole-wheat flour |
| 2 teaspoons | Baking soda |
| 1 tablespoon | Baking powder |
| 2 tablespoons | Brown sugar |
| 2¼ cup | Buttermilk |

Proceed as in recipe for Irish Soda Bread, beging very careful to brea any lumps of brown sugar. Divide the dough into 2 loaves and bake at 4 F. for 45 minutes, or until brown and crunchy. Cool on racks. This one great with kids. Recipe from the Frugal Gourmet.