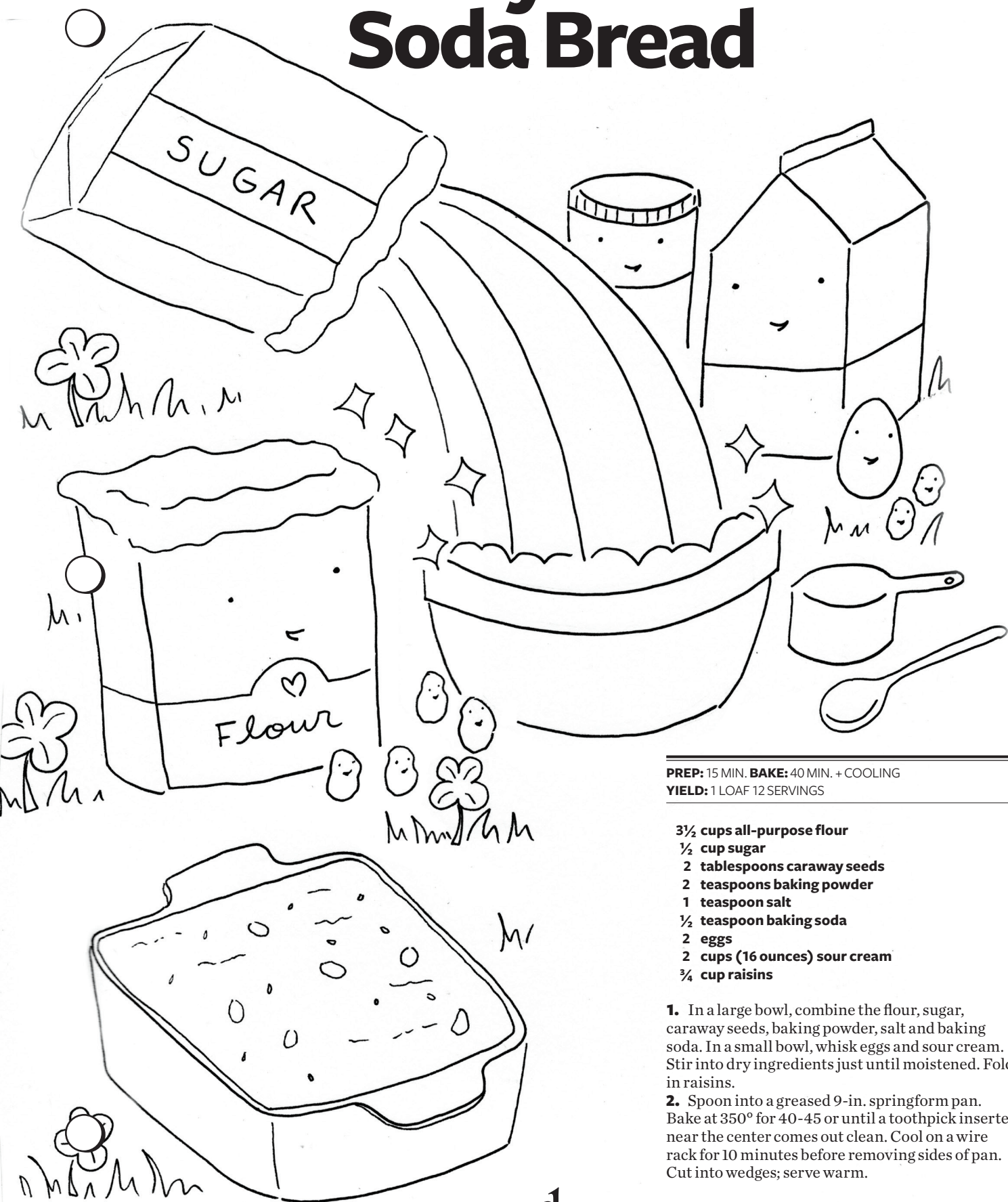


Easy Irish Soda Bread



PREP: 15 MIN. **BAKE:** 40 MIN. + COOLING
YIELD: 1 LOAF 12 SERVINGS

3½ cups all-purpose flour
½ cup sugar
2 tablespoons caraway seeds
2 teaspoons baking powder
1 teaspoon salt
½ teaspoon baking soda
2 eggs
2 cups (16 ounces) sour cream
¾ cup raisins

1. In a large bowl, combine the flour, sugar, caraway seeds, baking powder, salt and baking soda. In a small bowl, whisk eggs and sour cream. Stir into dry ingredients just until moistened. Fold in raisins.
2. Spoon into a greased 9-in. springform pan. Bake at 350° for 40–45 or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 10 minutes before removing sides of pan. Cut into wedges; serve warm.

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