



Irish Soda Bread



A cast iron skillet is an important part of Nora's recipe, but if you don't have one, use a cake pan, or form the dough into a round shape and bake on a cookie sheet. Keep in mind the cooking time may need to be adjusted. For instance, a 8-inch cake pan may require an additional 30 minutes of baking.

1 Tablespoon butter, softened, plus more for pan and serving

½ cup sugar

2 cups milk

½ teaspoon baking soda

2 Tablespoons caraway seeds

1 cup raisins

4 cups flour

1 tablespoon baking powder

1 ¼ teaspoons salt

Preheat oven to 350°F. Grease a 9-inch heavy iron frying pan. In a large mixing bowl, blend butter and sugar together with a wooden spoon. In a separate bowl, combine milk, soda, caraway seeds, and raisins, then stir into sugar mixture. In a bowl, sift flour, baking powder, and salt, and gradually add to sugar-milk mixture, beating with a wooden spoon, until a wet dough forms. Turn into the prepared pan and bake for 1 hour, or until a cake tester comes out clean. Turn out of pan and cool about 30 minutes before cutting. Slice and serve with butter.