



Irish Soda Bread (makes 1 loaf)

3 ½ Cups All Purpose Flour

½ Cup White Sugar

2 Tablespoons Caraway Seeds 2 teaspoons baking powder.

1 teaspoon Sea Salt

½ teaspoon Baking Soda

2 Eggs

16 oz Sour Cream

¾ Cup Raisins

Directions

Preheat the oven to 350°F. Grease a 9-inch springform pan

In a large bowl, mix together the flour, sugar, caraway seeds, baking powder, salt and baking powder until well blended.

In another bowl, whisk eggs with sour cream until well blended. Gently fold sour cream mixture into dry ingredients until it forms a soft dough.

Fold in raisins. Spoon mixture into springform pan.

Bake until the bread has risen, and the top is golden brown, about 45 minutes. A toothpick inserted into the middle should come out clean. Let bread cool in the pan for about 10 minutes.

Cut into wedges and serve warm.