

Irish Soda Bread



Ingredients:

- 5 lbs. Bake'n Joy Biscuit & Scone Mix
- 1 lb. sour cream
- 8 oz. eggs
- 24 oz. water
- 1 lb. raisins, soaked and drained
- 1 oz. caraway seeds

Preparation:

- Place all ingredients except raisins and caraway seeds in a mixing bowl.
- Mix on medium speed for 2 minutes.
- Add raisins and caraway seeds. Mix to incorporate.
- Scale 1 lb., 4 oz. and place in a prepared 7" round pan.
- Egg wash the dough if desired.
- Rest 10 – 15 before baking.

Baking Instructions:

Standard oven: Bake at 385° F – 400° F for approximately 35-40 minutes or until done.

Convection oven: Bake at 350° F for 5 minutes with fan off. Turn fan on and for an additional 30 – 35 minutes or until lightly golden.