

# YINZER YUMS OF YESTERYEAR

## IRISH SODA BREAD

### INGREDIENTS

- 4 cups flour
- 1 tsp. salt
- 2 tsp. baking powder
- 1 scant teaspoon baking soda
- ½ cup sugar
- ⅔ cup shortening
- 3 cups raisins
- 2 tsp. caraway seeds
- 1 ½ cups sour milk
- 3 eggs (or egg substitute)\*

\*1 chia egg = 1 Tbsp. ground chia seeds + 3 Tbsp. warm water  
(allow to set for 10 minutes)

### PREPARATION

Have all ingredients at room temperature. Sift flour with salt, baking powder, baking soda, and sugar into a bowl. Add shortening and cut or mix until texture is crumbly. Stir in raisins and caraway seeds.

Mix sour milk and eggs. Add to flour mixture and blend to make a soft dough. Knead briefly.

Shape and place into a 10 inch round skillet. Bake at 375°F for one hour.



**ORIGINAL RECIPE - MRS. JOSEPH BAYER - 1967 PITTSBURGH INTERNATIONAL FOLK FESTIVAL**