**Irish Soda Bread**

**From Taste of Home website**

2 cups flour

2 tbsp. brown sugar

1 tsp. baking powder

1 tsp. baking soda

½ tsp. salt

3 tbsp. butter

1 egg

¾ cup buttermilk

1/3 cup raisins or craisins

In a large bowl, combine flour, brown sugar, baking powder, baking soda, and salt.

Cut in butter until crumbly.

In a small bowl, whisk 1 egg and buttermilk. Add to flour mixture and stir just until moistened. Fold in raisins or craisins.

Knead on a floured surface for 1 minute. Shape into a round loaf; place on a parchment lined baking sheet. Cut a ¼” deep cross in the top of the loaf.

Brush with egg wash.

Bake at 375\* for 30-35 minutes or until golden brown.