

GLUTEN FREE RECIPE

Irish Soda Bread



Dry Ingredients included with kit

- Baking Soda
- Baking Powder
- Salt

Ingredients

- 1 large egg
- 4 tablespoons melted butter, divided
- 3 cups gluten-free all-purpose flour, plus more for dusting
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt

Recipe

1. Preheat oven to 400 degrees F.
2. Whisk buttermilk, egg and 3 tablespoons melted butter in a medium bowl.
3. Place flour, baking powder, baking soda and salt in a stand mixer fitted with paddle attachment. Mix on low speed to combine. Increase speed to medium and slowly add the buttermilk mixture until a soft dough forms. Let the dough rest for 10 minutes.
4. Brush the remaining 1 tablespoon butter over the base and partway up the sides of an 8-inch cast-iron skillet. Dust hands with flour and form the dough into a ball. Press the dough into the prepared pan. Use a sharp knife to score a deep "X" in the top of the dough.
5. Bake until lightly browned and hollow-sounding when tapped on the bottom, 30 to 40 minutes. Remove from the pan and let cool on a rack for at least 30 minutes.

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We'd love to see how your project turns out!

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