

Nate's Soda Bread

Ingredients

- 4 cups all purpose flour
- 4 tbsp sugar
- 1 tsp baking soda
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/2 cup butter, softened
- 1 cup buttermilk
- 1 egg, beaten
- 1/4 cup melted butter
- 1/4 cup buttermilk
- 1 cup raisins (optional)

Directions

1. Preheat oven to 375°F.
2. In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and softened butter.
3. Stir in 1 cup of buttermilk and egg.
4. Form a dough and then place on a lightly floured surface to knead slightly.
5. Form dough into a round and place on prepared baking sheet.
6. Brush the loaf with mixture of the rest of the melted butter and buttermilk (1/4 cup each).
7. Place on a greased baking sheet and bake for 45 minutes.

