



a startcooking.com recipe

IRISH BREAD



- 2 cups plus 2 Tablespoons Flour
- 2/3 cup Sugar
- 2 1/2 teaspoons Baking Powder
- 1/2 teaspoon salt
- 2 Eggs
- 1 cup whole Milk
- 8 ounces or 1 1/2 cups of raisins
- 1 1/2 teaspoons caraway seeds
- 5 1/2 Tablespoons Butter
- Cooking spray

Pre-heat oven 350 degrees.

Spray 8 inch bread pan with cooking spray.

Line bottom and sides of pan with parchment paper.

Melt butter in microwave. Set aside.

Whisk together the flour, sugar, baking powder, and salt.

Add raisins and caraway seeds and mix together. Set aside.

In another bowl: Mix eggs with the milk.

Add to the flour mixture and blend together.

Add melted butter and stir.

Pour batter into prepared pan.

Bake 55- 60 minutes.

Makes 1-8 inch loaf of bread.