

### **Irish Soda Bread**

Empty Irish Soda Bread mix into a bowl and cut in 3 T. butter with a pastry cutter until the mixture resembles coarse crumbs. Combine 1 beaten egg and 3/4 cup buttermilk or sour milk. Stir just until moistened. Turn dough onto a floured surface and knead for 12 strokes. Shape into a 6-inch round, place on a greased baking sheet and cut a 4-inch cross, 1/4 inches deep into the top. Brush with 1 beaten egg and bake at 375 for 35 minutes or until golden.

Makes 8 generous servings.

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