



Irish Soda Bread

Ingredients

- 4 cups all-purpose flour (plus 1 cup additional for kneading)
- 4 tablespoons sugar
- 1 1/2 teaspoons salt
- 1 1/4 teaspoons baking soda
- 1 tablespoon cold butter, cubed
- 1/4 cup [Fustini's Blood Orange olive oil](#)
- 1 1/2 cups buttermilk
- 1 egg
- 1 cup raisins
- 1 cup [Fustini's Fig balsamic](#)
- raw sugar, for sprinkling

Directions

Step 1.

Place raisins with balsamic in a bowl and let soak for at least one hour.

Step 2.

Combine all dry ingredients into a bowl. Add the cubed butter and olive oil. Mix with your hands, breaking the butter up into tiny pieces, until fully incorporated.

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Step 4.

In a small bowl, whisk the egg with the buttermilk. Add the buttermilk mixture and the drained raisins to the flour mixture. On a floured surface, knead the dough with your hands, adding additional flour as needed, into the shape of a round loaf. Place dough on a baking sheet lined with greased parchment paper. Cut an 'X' into the top of the loaf. Sprinkle with raw sugar.

Step 5.

Bake in the oven for 30-35 minutes, until a toothpick or cake tester comes out clean when inserted into the loaf. The loaf should sound hollow when you tap it. Slice and serve warm or at room temperature.