

**IRISH SODA BREAD**

**Yield** 100

**Portion** 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
335 cal	59 g	6 g	9 g	44 mg	456 mg	70 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

MILK,NONFAT,DRY	4-1/4 oz	1-3/4 cup	
WATER	4-2/3 lbs	2 qts 1 cup	
VINEGAR,DISTILLED	5-5/8 oz	1/2 cup 2-2/3 tbsp	
FLOUR,WHEAT,GENERAL PURPOSE	8-7/8 lbs	2 gal	
SUGAR,GRANULATED	3 lbs	1 qts 2-3/4 cup	
BAKING SODA	1-1/3 oz	2-2/3 tbsp	
BAKING POWDER	1-3/4 oz	1/4 cup	
SALT	1-7/8 oz	3 tbsp	
RAISINS	3-7/8 lbs	3 qts	
CARAWAY SEED	2-1/2 oz	1/2 cup 2-2/3 tbsp	
BUTTER	2 lbs	1 qts	
EGGS,WHOLE,FROZEN,BEATEN,ROOM TEMPERATURE	1-1/4 lbs	2-1/4 cup	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

**Method**

- 1 Reconstitute milk; add vinegar. Let stand 15 minutes. Set aside for use in Step 4.
- 2 Place flour, sugar, baking soda, baking powder, salt, raisins, and caraway seeds in mixer bowl. Mix at low speed just enough to blend.
- 3 Using pastry knife attachment, cut butter or margarine into dry ingredients until it resembles coarse meal.
- 4 Stir eggs into milk. Add egg-milk mixture to dry ingredients; blend until just mixed, about 45 seconds. DO NOT OVERMIX.
- 5 Lightly spray each pan with non-stick cooking spray. Place 3 pounds or 1-1/2 quarts batter in each sprayed loaf pan.
- 6 Bake 55 to 60 minutes at 375 F. or until done.
- 7 Cool thoroughly before slicing.
- 8 Cut 25, 1/2 inch thick slices per loaf.