

Mini Irish Soda Breads

Irish soda bread is a type of quick bread that uses baking soda as a leavener. They're easy loaves to make because the basic recipe has just four ingredients: flour, baking soda, salt and buttermilk. This simple ingredient list also means that it is quite easy to put your own twist on the classic loaf. As much as I enjoy a plain soda bread when it is slathered with butter and jam (or used to sop up gravy after making a roast), I also like it with some variation. Raisins are a great way to sweeten up soda bread, and adding oatmeal or oat flour makes for a more tender, flavourful loaf. I usually make one big loaf and cut it into slices, but this time around I opted to make individually sized Mini Irish Soda Breads.

2 1/2 cups all purpose flour

1 tsp salt

1 1/2 tsp baking soda

1 1/4 cups buttermilk

1 tbsp honey

1/4 cup each dried apricots, raisins

Preheat oven to 425F and line a baking sheet with parchment paper.

In a large bowl, combine all dry ingredients and stir together. Add buttermilk and honey and mix with a large spoon until the dough comes together. Stir in dried fruit. The dough will be quite sticky.

Divide dough into 8 even pieces (scooping the dough out with a large, round spoon) and place onto prepared baking sheet. Smooth tops with very lightly floured fingers, then slash an X into the top of each with a sharp

Bake for about 12 minutes, until golden brown.

Cool on a wire rack for about 5 minutes before serving.

Makes 8