

Irish Soda Bread II

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

Yield: 4 loafs

6 cups flour
1 1/2 cups sugar
2 tablespoons baking powder
2 teaspoons baking soda
2 teaspoons salt
3 eggs
1 quart buttermilk
4 tablespoons Wesson oil
1 small box raisins
1 small box caraway seeds

Preheat the oven to 350 degrees.

Grease and flour four loaf pans.

In a large bowl, mix the flour, sugar, baking powder, baking soda, salt, eggs, buttermilk and oil. Mix for 5 minutes at low speed.

Add one small box of raisins and one small box of caraway seeds. Mix well.

Pour the batter in equal amounts into the loaf pans.

Bake for one hour.

Per Serving (excluding unknown items): 4981 Calories; 32g Fat (5.8% calories from fat); 135g Protein; 1045g Carbohydrate; 30g Dietary Fiber; 670mg Cholesterol; 10981mg Sodium. Exchanges: 37 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 7 1/2 Fruit; 4 Non-Fat Milk; 2 1/2 Fat; 20 1/2 Other Carbohydrates.