

# IRISH SODA BREAD

**2 CUPS SELF-RISING FLOUR (WHITE LILY)**

**1 TSP. SODA**

**1/4 CUP SHORTENING**

**1 LARGE EGG**

**1 CUP WHOLE BUTTERMILK OR SOUR CREAM**

**1/2 TSP. OF ROSEMARY OR CARRAWAY SEED**

**1/2 TSP. OF DILL**

**OPTIONS:**

- 1. IF USING ALL-PURPOSE FLOUR INSTEAD OF SELF-RISING ADD: 1/2 TSP. SALT AND 3 TSP. BAKING POWDER.**
- 2. IF USING BUTTER IN PLACE OF SHORTENING, MELT BUTTER AND ADD TO BEATEN EGG AND BUTTERMILK.**

In a bowl, add flour and soda. Mix well. Add shortening and cut shortening into flour with a blending fork until it is about pea size. Pour in a beaten egg, the milk, and spices, and mix well. Lay out on a floured surface and knead a few times. Form into a circle with flat side up. Put in a well-greased 10" iron skillet. Slit top with an X about 1/2" deep. The deeper the slit the crustier the bread. Bake in a 375-degree oven for 30 minutes. The bread should be brown! If it doesn't turn up the oven for the last 10 min. of cooking time.

Remove from oven and butter the top. **SERVE HOT!**