



## Irish Soda Bread

### Ingredients

#### **1 Pound Loaf**

1 tbsp. vinegar

1 cup skim milk \*\*

*\*\* Place vinegar in measuring cup;*

*\*\* Add milk to equal 1 cup combined*

1 Tbsp. canola oil

1/4 cup, packed raisins

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1 1/4 cups bread flour

1 cup whole wheat flour

2 Tbsps. sugar

2/3 tsp. salt

2 Tbsps. caraway seeds

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1 1/2 tsps. yeast

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1/3 cup raisins

#### **1 1/2 Pound Loaf**

1 1/4 tbsps. vinegar

1 1/4 cups skim milk \*\*

*\*\* Place vinegar in measuring cup;*

*\*\* Add milk to equal 1 1/4 cups combined*

1 1/4 tbsps. canola oil

5 tbsps., packed raisins

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1 2/3 cups bread flour

1 1/4 cup whole wheat flour  
2 1/2 Tbsps. sugar  
3/4 tsp. salt  
2 1/2 tbsps. caraway seeds

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2 tsps. yeast

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1/2 cup raisins

## **2 Pound Loaf**

1 1/2 tbsps. vinegar  
1 1/2 cups skim milk \*\*

*\*\* Place vinegar in measuring cup;*

*\*\* Add milk to equal 1 1/2 cups combined*

1 1/2 tbsps. canola oil  
1/4 cup, packed raisins

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1 7/8 cups bread flour  
1 1/2 cup whole wheat flour  
3 Tbsps. sugar  
1 tsp. salt  
3 tbsps. caraway seeds

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2 1/2 tsps. yeast

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2/3 cup raisins

### **Directions**

- Place the ingredients, except the second raisins (listed last on the ingredient list), in the pan according to the order in the manufacturer's instructions. Set crust on light or medium and program for the Sweet Bread or Fruit and Nut cycle; press Start. When the machine beeps, or between Knead 1 and Knead 2, add the raisins.
- When the baking cycle ends, immediately remove the bread from the pan and place it on a rack. Let cool to room temperature before slicing.