

### Winning Traditional Soda Bread Recipe

Oven: 375 degrees

4 cups white flour  
2 cups buttermilk  
1 tsp salt  
1 tsp baking soda

Mix everything together to form a round loaf. Make a cross on top with a knife. Bake at 375 degrees for 45 minutes on a greased cookie sheet.

### Winning Family Style Bread Recipe

Oven: 350 degrees

4 cups flour	½ cup dark raisins
3 tablespoons sugar	½ cup golden raisins
1 tablespoons baking powder	½ cup raisins
1 tsp salt	1 tablespoons caraway seeds
¾ tsp baking soda	2 eggs
6 tablespoons butter	1 ½ cups buttermilk

Grease 2 qt. casserole dish. In bowl with fork, mix flour with the next four dry ingredients. Cut in butter with pastry blender until it looks like coarse crumbs. Stir in fruit and caraway seeds. In a smaller bowl, beat eggs slightly with a fork, remove one tablespoon and reserve. Stir buttermilk into remaining egg and then stir into flour mixture until flour is moistened. Turn dough onto well-floured surface; knead about ten strokes to mix. Shape into a ball and place in casserole dish. In center of ball, cut 4-inch cross ¼ inch deep. Brush dough with reserved egg.

Bake about 1 hour and 5 minutes at 350 degrees. Cool in casserole dish on wire rack for ten minutes – remove from dish and cool completely on rack.