

# irish bread



## irish bread

Celebrate St. Patrick's Day by making this tasty bread from Sadie Rotondo of Rockland, Massachusetts. Spread on some butter or jam and enjoy!

PREP/TOTAL TIME: 10 MIN. BAKE: 40 MINUTES + COOLING  
YIELD: 12 SERVINGS

- 3 cups all-purpose flour
- 1 cup sugar
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 1 egg
- 2 cups 2% milk
- 1/2 cup butter, melted
- 1-1/2 cups raisins
- 2 tablespoons caraway seeds, optional

In a large bowl, combine the flour, sugar, baking powder and salt. In a small bowl, whisk the egg, milk and butter. Stir into dry ingredients just until moistened. Fold in raisins and caraway seeds if desired.

Transfer to a 9-in. square baking pan coated with cooking spray. Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

tasteofhome

Watch for new coloring book pages to add to your Kids in the Kitchen cookbook each month on [tasteofhome.com/kids](http://tasteofhome.com/kids).