



Father McNeil's Irish Nut Soda Bread Recipe

Irish Nut Soda Bread

12 cups all-purpose flour
6 tbs baking powder
1 t salt
1 t baking soda
1 1/2 c sugar
1 stick butter
4 eggs

1/2 gallon buttermilk
2 tbs caraway seed
1 box raisins (15 oz)
(or 15 oz of craisins)
1 box golden raisins (15 oz)
1 box currants (10 oz)
2 c chopped walnuts
melted butter

Into VERY LARGE mixing bowl, sift together flour, baking powder, salt and soda. Mix in sugar. With hands, work butter into dry ingredients until crumbly. In a separate large mixing bowl, thoroughly beat together eggs and buttermilk. Add flour mixture, mix well. Add caraway seed, raisins, golden raisins, currants and nuts. Bake in **greased and floured** loaf pans at 350 for 1 hour. Bread is done if a knife inserted in bread comes out clean. While bread is still warm, brush top of loaves with melted butter. Cool.

Yields 4 full size loaves or will make 16 small loaves. For a slightly more traditional bread bake in a covered round casserole. If covered, it seems to make a slightly lighter bread. You can also use it to make muffins. The bread freezes well, too.

Some people don't care for caraway seed but the small amount (I use two *scant* tablespoons) is just enough for a little "zing" without being overpowering.

NOTE:

You will, of course, need a **very large mixing bowl**. Don't try to use an electric mixer except to mix the buttermilk and eggs UNLESS you have an industrial mixer.