

## **ROSIE'S IRISH BREAD (Claudia McCarley's Grandmother)**

Preheat oven to 300 Degrees

5 cups flour

1 cup sugar

1 tsp salt

1 tsp baking soda

5 tsp baking powder

sift all together in large bowl

3 TBS caraway seeds

2 ½ cups raisins (1 box OR 12 oz.)

1. Mix dry ingredients together, then mix in raisins (separated with small amt of flour)
2. About 20 oz buttermilk (see how it is mixing – add a little more if necessary)
3. 1/3 cube melted butter – pour in
4. Knead together – sprinkling top with flour
5. Keep adding flour to as you flip it over
6. Put in greased/floured cast iron skillet pat down and shape
7. Make about 3 slits across top
8. Place in oven – cook for about 75 minutes - take out when a little brown and pulling away from sides (inserted knife comes out clean)
9. Put on rack, wrap in tea towel to cool.