

Irish Soda Bread

4 cups of self-rising flour
1 cup of sugar
2 sticks of oleo (1 cup)
3 eggs
1-2 cups of raisins
2 cups of buttermilk

Mix all ingredients in a large bowl.
(I soak the raisins in hot water for a few minutes to soften before adding them to the mixture.)

This makes two large loaves.
Grease and flour the pans.
Bake in the oven at 350 F for
55-60 minutes.

Sr. James Marie gave me this
recipe years ago. It is the best
Irish Soda Bread I've had! Enjoy!