

Irish Soda Bread







MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 0.3 cup butter softened
- 1.7 cups buttermilk
- 1 cup flour all-purpose sifted
- 1.5 teaspoons salt
- 3 cups flour whole wheat

Equipment

baking sheet

	oven
	knife
	mixing bowl
	wire rack
	blender
Directions	
	Sift together all-purpose flour, baking soda, and salt in a large mixing bowl.
	Cut in butter with a pastry blender until mixture resembles coarse meal. Stir in whole wheat flour, mixing well.
	Add buttermilk, stirring until the dry ingredients are thoroughly moistened.
	Turn dough out onto a lightly floured surface, and knead about 5 minutes. Shape dough into a round loaf; place on a greased baking sheet. Using a sharp knife, cut a cross 1/4-inch deep on top of loaf; lightly sprinkle cross with flour.
	Bake at 400 for 40 minutes or until bread sounds hollow when tapped.
	Remove from baking sheet, and cool completely on wire rack.
Nutrition Facts	
PROTEIN 12.22% FAT 25.76% CARBS 62.02%	

Properties

Glycemic Index:13.25, Glycemic Load:9.38, Inflammation Score:-6, Nutrition Score:15.650434681417%

Nutrients (% of daily need)

Calories: 291.88kcal (14.59%), Fat: 8.64g (13.3%), Saturated Fat: 2.35g (14.7%), Carbohydrates: 46.81g (15.6%), Net Carbohydrates: 41.58g (15.12%), Sugar: 2.67g (2.96%), Cholesterol: 5.5mg (1.83%), Sodium: 830.23mg (36.1%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 9.23g (18.45%), Manganese: 1.94mg (96.99%), Selenium: 34.96µg (49.94%), Vitamin B1: 0.37mg (24.85%), Phosphorus: 221.66mg (22.17%), Fiber: 5.24g (20.95%), Magnesium: 70.31mg (17.58%), Vitamin B3: 3.2mg (16%), Vitamin B2: 0.24mg (14.12%), Iron: 2.36mg (13.13%), Folate: 50.96µg (12.74%), Copper: 0.22mg (10.99%), Vitamin B6: 0.21mg (10.43%), Zinc: 1.47mg (9.8%), Calcium: 77.54mg (7.75%), Potassium: 250.64mg (7.16%), Vitamin A: 340.29IU (6.81%), Vitamin B5: 0.54mg (5.36%), Vitamin D: 0.65µg (4.33%), Vitamin B12: 0.24µg (3.95%), Vitamin E: 0.58mg (3.89%)