



FRAN MCMAHON'S IRISH BREAD



3 cups of flour
1-tablespoon baking powder
1-teaspoon salt
½-cup sugar
1-teaspoon baking soda
2 eggs
4 tablespoons melted butter/margarine
1 ¼-cup buttermilk (fat free)
1-cup raisins
1-tablespoon caraway seeds (optional)

1. Mix dry ingredients in large bowl, making sure the raisins are not all stuck together.
2. Whip eggs in separate bowl.
3. Add buttermilk, then butter.
4. Make a well in the middle of the dry ingredients and pour the egg mixture into it.
5. Mix together by hand until well blended.
6. Spoon into greased loaf pan.
7. Bake at 350° for 50-60 minutes.
8. Bainim!! (Enjoy)