

IRISH MOLASSES BREAD

By: Simply Creative Rob Scott

1 $\frac{3}{4}$ c. all-purpose flour
1 tsp. baking soda
 $\frac{1}{2}$ tsp. all spice
 $\frac{1}{2}$ tsp. ground ginger
5 t. lightly salted butter, plus extra to serve
3 t. molasses
2 eggs, lightly beaten
 $\frac{1}{4}$ c. buttermilk
 $\frac{1}{2}$ c. firmly packed brown sugar
 $\frac{2}{3}$ c. raisins

- Preheat the oven to 350°F. Grease and line a small 6 $\frac{1}{2}$ x 3 $\frac{3}{4}$ – inch loaf pan
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- Put the flour, baking soda and spices into a bowl
- Lightly rub in the butter until the mixture resembles fine crumbs.
- Whisk the molasses with the brown sugar, eggs and buttermilk, then stir in the sugar
- Make a well in the center of the flour mixture and pour in the molasses mixture
- Mix with a fork, gradually drawing in the flour from around the edges
- Add the raisins and mix to a soft dough
- Spoon the dough into the prepared loaf pan, leveling the surface with a wet spatula
- Bake in the preheated oven for 45-55 minutes or until a toothpick inserted in the center comes out clean
- Let cool in the pan for 15 minutes, then invert onto a wire rack and let rest for about 2 hours to cool completely
- Serve spread thickly with butter

Makes 1 loaf