

Amazing Gluten-free Irish Soda Bread from Celiac.com

For those who love Irish soda bread, the following soda bread recipe is a modified version of the Irish Soda Bread recipe from Easy Gluten-Free Baking by Elizabeth Barbone (2009 Lake Isle Press). This version skips caraway seeds, because some people dislike them. However, if you are so inclined, you can add a tablespoon with the last dry ingredients before baking*.

Ingredients:

Vegetable shortening for pan
White Rice Flour for pan
3 1/2 cups white rice flour
1/2 cup sweet rice flour
1/4 cup cornstarch
1/4 cup potato starch (not potato flour)
5 teaspoons baking powder (Gluten Free)
1 1/2 teaspoons salt
1 teaspoon baking soda
1/2 teaspoon xanthan gum
1 1/2 cups currants
1 cup (2 sticks) butter softened
2 large eggs
1 cup granulated sugar
2 cups buttermilk
Caraway seeds (optional)*

Directions:

1. Preheat oven to 350 degrees and Grease and rice flour a 9 inch springform pan.
2. In a medium bowl, whisk together the dry ingredients
3. In a large bowl, cream together butter, eggs, and sugar until light and fluffy, about 1 minute. Use high speed on a handheld mixer or medium-high on a stand mixer. Stir in half of the dry ingredients. Use low speed on a handheld mixer or stand mixer for this. Stir in buttermilk until thoroughly combined. Add remaining dry ingredients and caraway seeds (if desired) and raisins.
4. Pour batter into prepared pan and spread evenly. Bake about 1 1/2 hours or until a tester inserted in center comes out clean.
5. Place pan on a wire rack to cool. About 5 minutes. Remove Bread from pan and allow to cool completely on rack. Makes 1 loaf.

