THE J.M. SMUCKER Co

Dried Cherry Soda Bread

Prep Time	Cook Time	Serves	Difficulty
20 mins	55 mins	16	N/A

Ingredients

- 4 1/4 cups (1050 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 cup (50 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) All Vegetable Shortening
- 1/2 cup (125 mL) dried cherries
- 2 cups (500 mL) buttermilk

Directions

Step 1:

Preheat oven to 350°F (180°C). Lightly grease a baking sheet or line with parchment paper.

Step 2:

Combine flour, sugar, baking powder, baking soda and salt in large bowl.

Step 3:

Cut in shortening with pastry blender or two knives until mixture resembles coarse meal. Add cherries and buttermilk, stirring until all ingredients are moistened; dough will be soft with small lumps in it.

Step 4:

Turn out on floured surface and knead dough about 1 minute. Shape into an 8” (20 cm) ball, flatten slightly. Place on prepared baking sheet.

Step 5:

Bake in centre of preheated oven for 50 to 55 minutes, or until loaf is light golden and sounds hollow when tapped.

Images

