THE J.M. SMUCKER Co

Irish Soda Bread

Prep Time	Cook Time	Serves	Difficulty
10 mins	32 mins	6	N/A

Ingredients

- 1 egg
- 2/3 cup (150 mL) buttermilk
- 4 tbsp (50 mL) Vegetable or Canola Oil
- 1 2/3 cups (400 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 3 tbsp (45 mL) sugar
- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) raisins

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Line a baking sheet with parchment paper.

Step 2:

Combine egg, buttermilk and oil in large bowl. Add remaining ingredients and stir until a wet dough forms. Dough will be very sticky. Drop onto prepared baking sheet, shaping dough into a 9” (23 cm) round.

Step 3:

Bake in preheated oven 28 to 32 minutes, until golden and toothpick inserted in center comes out clean.

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