

Irish Soda Bread Muffins

with Simply Creative Chef Rob Scott

Ingredients:

- Softened butter for the muffin cups
- 2 cups unbleached all-purpose flour
 - ¼ cup sugar
- 1 ½ teaspoons baking powder
 - ½ teaspoon baking soda
 - ½ teaspoon salt
- 4 tablespoons (1/2 stick) cold unsalted butter, cut into ½-inch cubes
 - ½ cup raisins
- 1 teaspoon caraway seeds (optional)
 - 1 cup buttermilk

Directions:

1. Position an oven rack in the center of the oven and or heat the oven to 375 degrees. Butter ten 3-by-1 ½ inch muffin cups.
2. In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. Using a pastry blender or fork, cut in the butter until the mixture resembles coarse meal with some pea-sized pieces. Add the raisins and the caraway, if using, and toss to coat with the flour mixture. Stir in the buttermilk and mix just until combine into a stiff dough.
3. Using 1/3- cup food portion scoop, spoon the dough into the muffin cups. Using a knife put an X in the top of each muffin.
4. Bake until the muffin tops are golden brown and spring back when pressed with a fingertip, 20-25 minutes. Remove from the pan and let cool on a wire cooling rack for 5 minutes. Serve warm.

Makes 10 muffins