



IRISH SODA BREAD MIX

OUR SIGNATURE RECIPE FOR IRISH SODA BREAD

YOU'LL NEED

1 1/2 cups milk or buttermilk

- 1 • PREHEAT** oven to 375°F. Grease an 8" x 2" round cake pan or 9" pie pan.
- 2 • COMBINE** mix and milk or buttermilk just until moistened.
- 3 • SHAPE** into a ball and place in prepared pan. Lightly sprinkle with flour, then use a knife to cut a cross into top.
- 4 • BAKE** for 40 to 55 minutes until crusty on top and a cake tester inserted in middle comes out clean.
- 5 • COOL** in pan for 15 minutes. Turn out onto rack to cool completely before slicing.

BAKES 1 LOAF

TO MAKE MUFFINS

Stir mix, 1 3/4 cups milk or buttermilk, and 1/4 cup melted butter or oil together. Divide evenly between 12 greased muffin cups. Bake 18 to 20 minutes at 375°F until golden brown.

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Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

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OUR SIGNATURE RECIPES

BREAD MIX

Warm, whole grain soda bread in a rustic, traditional Irish style made with sweet dried currants.

MADE WITH CURRANTS

Irish Soda



WHOLE GRAIN
12g or more per serving
EAT 48g OR MORE OF WHOLE GRAINS DAILY



NET WT 20 OZ (1 LB 4 OZ) 567g U^D

IRISH SODA BREAD MIX

Nutrition Facts

16 servings per container
Serving size 1/4 cup mix (35g)

	Mix		Prepared	
Calories	120		130	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	0.5g	1%
Saturated Fat	0g	0%	0g	5%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	5mg	1%
Sodium	310mg	13%	320mg	14%
Total Carbohydrate	26g	9%	27g	10%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	7g		8g	
Incl. Added Sugars	3g	6%	3g	6%
Protein	3g		4g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	40mg	4%	70mg	6%
Iron	0.8mg	4%	0.3mg	4%
Potassium	130mg	2%	170mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Whole Wheat Flour, King Arthur Unbleached Flour (wheat flour, malted barley flour), Currants, Cane Sugar, Buttermilk, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Natural Flavors, Sea Salt, Baking Soda.

CONTAINS: Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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