



## INGREDIENTS

- 1¾ Cups Buttermilk
- 1 Large Egg
- 4 ¼ Cups All-Purpose Flour (enriched or whole grain rich; spooned & leveled; plus more for your hands and counter)
- 3 Tablespoons Sugar
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 5 Tablespoons Unsalted Butter (cold and cubed)
- 1 Cup Raisins (optional)

## DIRECTIONS

1. Preheat oven to 400°. Use a regular baking sheet and line with parchment paper or use a seasoned 10-12 inch cast iron skillet (no need to preheat the cast iron unless you want to).
2. Whisk the buttermilk and egg together. Set aside.
3. Whisk the flour, granulated sugar, baking soda, and salt together in a large bowl. Cut in the butter using a pastry cutter, a fork, or your fingers. Mixture is very heavy on the flour, but do your best to cut in the butter until the butter is pea-sized crumbs. Stir in the raisins (if using).
4. Pour in the buttermilk/egg mixture. Gently fold the dough together until dough it is too stiff to stir. Pour crumbly dough onto a lightly floured work surface. With floured hands, work the dough into a ball as best you can, then knead for about 30 seconds or until all the flour is moistened. If the dough is too sticky, add a little more flour.
5. Transfer the dough to the prepared skillet/pan. Using a very sharp knife or bread lame, score the dough with a slash or X about ½ inch deep.
6. Bake until the bread is golden brown and center appears cooked through, about 45-55 minutes. Loosely tent the bread with aluminum foil if you notice heavy browning on top. For a more accurate test, the bread is done when an instant-read thermometer reads the center of the loaf as 195°.
7. Remove from the oven and allow bread to cool for 10 minutes, and then transfer to a wire rack.

## MEAL PATTERN CONTRIBUTION



Grain

## MEAL TYPE



Snack

## YIELD

16 Slices

## PORTION SIZES

**Toddler:** ¼ Slice

**Preschool:** ¼ Slice

**School Age:** ½ Slice

**Adult:** ½ Slice