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## Maggie's Recipes

### *Metropolitan's Favorite St. Patty's Treat*

So you know with the coming of Spring also comes the annual Pittsburgh St. Patrick's Parade, this year it is Saturday, March 14th.

To get all of us in the St. Patrick's Day mood, I thought I would share a Metropolitan Irish Soda Bread recipe.

This recipe is from our retired salesman Bill Lawrence's wife, Margie. Bill brings it in on St. Patrick's Day for all to enjoy. Margie tells us it's easy and fun to make. Give it a try.

### Margie's Easy Irish Soda Bread



#### Ingredients:

2 cups flour  
½ tsp salt  
½ tsp baking soda  
2 tab sugar  
1 ½ tsp baking powder  
¼ cup of butter  
1 cup golden raisins  
1 egg  
2/3 cup buttermilk

Preheat oven to 375

#### Directions:

- Mix by hand all of these dry ingredients in a bowl
- Cut in a ¼ cup - room temperature butter (feels like cornmeal) and add 1 cup of golden raisins
- In another small bowl beat one egg and a 2/3 cup of buttermilk
- Add the beaten egg and the 2/3 cup of buttermilk to the dry ingredient bowl
- Mix with your hands and knead the bread mixture.
- Divide the dough in half and put it into 2 Pam sprayed round pans.
- Mark them with a cross (using a knife) and brush with the left over egg buttermilk mixture on top for a glaze.
- Bake in the oven at 375 degrees for 35 to 40 minutes
- Pop out of pan when cool