



## INGREDIENTS

### DRY INGREDIENTS

- 2 cups of AP flour
- 2 TSP of baking powder
- ¼ TSP of baking soda
- ¼ cup of granulated sugar
- ½ TSP of kosher salt
- 1 TBSP of orange zest
- ¼ cup of cold unsalted butter cut into cubes
- ½ cup of dark raisins
- 2 TSP of caraway seeds
- 1 cup of buttermilk
- 1 egg yolk + 2 TBSP of milk for the egg wash

### OTHER

For best results, your ingredients need to be at room temperature.



## IRISH SODA BISCUITS

By Caterina Romano's kitchen

## DIRECTIONS

1. In a large bowl combine the flour, baking powder, baking soda, sugar, salt, zest of orange and butter. Mix together and pinch the butter into the flour mixture.
2. Combine the raisins and caraway seeds to the flour mixture.
3. Add the buttermilk and stir until all the batter is combined.
4. Preheat the oven to 425 DF.
5. Using a 1 quarter cup ice cream scooper, drop the round batter onto the parchment paper-lined cookie sheet.
6. Coat the biscuits with the egg wash.
7. Bake for 15-20 minutes.
8. Serve warm.

**ENJOY THE IRISH SODA BISCUITS**