



## INGREDIENTS

### WET INGREDIENTS

½ cup of unsalted butter

¾ cup of granulated sugar

¼ cup of buttermilk

1 egg

### DRY INGREDIENTS

2 cups of sifted AP flour

1 TBSP of corn starch

¼ TSP of kosher salt

½ TSP of baking soda

1 TSP of caraway seeds

½ cup of currants

### NOTE

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



## IRISH SODA COOKIES

By Caterina Romano's kitchen

## DIRECTIONS

1. In the bowl of a stand mixer using a paddle attachment combine and mix the butter, sugar, buttermilk and egg until all ingredients are well combined.
2. From the two cups of flour, remove one tablespoon and set aside.
3. In a large bowl combine the flour, corn starch, kosher salt, baking soda, caraway seed and currants and mix until well combined.
4. With the mixer working at low speed, add the dry ingredients to the wet one tablespoon at a time. If you find that the dough is sticky, just add more flour.
5. Refrigerate the dough for 1 hour.
6. Roll out the cookie dough to about a 1/4" in thickness.
7. Preheat the oven to 350 DF.
8. Using a cookie cutter of your choice, cut the cookies and place them on a baking sheet lined with a silicone pad.
9. Bake for 12-14 minutes or when the edges of the cookies are slightly brown.
10. Allow the cookies to cool for 10 minutes.

**ENJOY THE IRISH SODA COOKIES**