

# Irish Soda Biscuits

Serves 4

We had some great Irish Soda Bread at Steve Wilson's St. Patrick's Day party this year (2023) that was made by Sally xxx. She got the recipe from Sally's Baking Addiction ([Link](#)). I decided to adapt this recipe to use in place of shortbread for strawberry shortcake. (See My Sally tries to reduce her intake of heavy cream, so I use almond or coconut Reddi whip. I also freeze and grate the butter, rather than cut it into small chunks.



## Ingredients:

- 5 Tbsp. unsalted butter
- 1 egg
- 1 3/4 cups buttermilk
- 4 1/4 cups flour
- 3 Tbsp. sugar
- 1 tsp. baking soda
- 1 tsp. salt

## Equipment

- Box grater
- Baking sheet
- Parchment paper



### Irish Soda Biscuits:

☑	Directions	Time (min)	
	Preheat the oven to 400 degrees and place a stick of butter in the freezer		
	In a small bowl, whisk together 1 egg and 1 3/4 cup buttermilk	2	15
	In a large bowl, whisk together 4 1/4 cups flour, 3 Tbsp. sugar, 1 tsp. baking soda, and 1 tsp. salt	2	
	Remove most of the paper from the frozen stick of butter, leaving paper on the end to provide a better grip.	1	
	Grate 5 Tbsp. butter into the flour mixture and then toss by hand to cover butter pieces with flour.	3	
	Pour liquid into the flour mixture. Fold until the dough is too stiff to stir.	2	
	Sprinkle flour on a work surface and rub some on your hands.	1	
	Place dough on the floured work surface and knead until moistened and it forms a ball	1	
	Cover a baking sheet with parchment paper	1	
	Cut dough into a dozen pieces and place on the baking sheet	2	
	Bake until tips and bottom are brown or until the center is 195 degrees	20	
	Allow to cool but still warm	10	
	Total	45	