

Irish Soda Bread Muffins

Makes 10 muffins



“St. Patrick’s Day is always a great excuse to make Irish soda bread. Making the soda bread in muffin form makes it more of an everyday treat and the muffins develop a very tasty, crisp bottom and a nice craggy top, which makes it hard to eat just one! These are best served the day they are baked. Since they are so quick, make them for breakfast, or serve them with the traditional St. Patrick’s Day corned beef dinner, right from the oven.”

Rathleen King

Ingredients

Softened **butter** for the muffin cups

2 cups **unbleached all-purpose flour**

1/4 cup **sugar**

1 1/2 teaspoons **baking powder**

1/2 teaspoon **baking soda**

1/2 teaspoon **salt**

4 tablespoons (1/2 stick) cold **salted butter**, cut into 1/2-inch cubes

1/2 cup **dried currants**

1 teaspoon **caraway seeds** (optional)

1 cup **buttermilk**

Directions

Position an oven rack in the center of the oven and preheat the oven to 375°F. Butter ten 3-by-1 1/2-inch muffin cups.

In a medium bowl, whisk together the flour, sugar, baking powder, baking soda and salt. Using a pastry blender or fork, cut in the butter until the mixture resembles coarse meal with some pea-sized pieces. Add the currants and the caraway seeds, if using, and toss to coat with the flour mixture. Stir in the buttermilk and mix just until combined into a stiff dough.

Using 1/3-cup food portion scoop or two spoons, spoon the dough into the muffin cups. (It is stiff and will not flow like a typical muffin batter.) Using scissors, snip an X in the top of each muffin. (The X will disappear during baking, but it makes the tops craggier and less even.)

Bake until the muffin tops are golden brown and spring back when pressed with a fingertip, 20 to 25 minutes. Remove from the pan and let cool on a wire cooling rack for 5 minutes. Serve warm.