



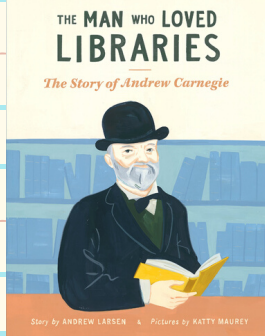
Genre Tasting-to-Go

Irish Soda Bread

BIOGRAPHY

Ms. Robin's Tasting Notes:

This recipe is inspired by
The Man Who Loved Libraries
by Andrew Larsen.



About the Book:

Imagine growing up poor, eating bread and carrots for dinner, then becoming one of the richest people in the world. What would you do with your money?

Genre: Biography

A biography is a true story about someone's life.

Book-Recipe Connection:

As a child, Andrew Carnegie ate bread and carrots for dinner. Here's a simple bread recipe to try at home.

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Irish Soda Bread

Serves: 12

Total time: 45 minutes



Ingredients

- 2 cups all-purpose flour
- 1 3/4 cups whole wheat flour
- 2-3 Tbs. extra flour
- 1 1/2 tsp baking powder
- 1 1/2 tsp salt
- 2 cups buttermilk

Directions

Preheat oven to 430F. Line tray with baking paper. Whisk both flours (not Extra Flour), baking soda and salt in a bowl. Add buttermilk, stir until it's too hard to stir anymore. Sprinkle 2 Tbsp Extra Flour onto work surface, scrape out dough, sprinkle with more flour. Gently knead no more than 8 times, bring together into a ball.

Transfer to tray, pat into 1" thick disc. Cut cross on surface 0.3" deep using serrated knife. Bake 20 minutes. Turn oven down to 390F. Bake further 20 minutes, or until the base sounds hollow when tapped in the middle. Transfer to rack and cool for at least 30 minutes before slicing.

"I found this recipe on the blog www.recipetineats.com!"

-Ms. Robin



To read [The Man Who Loved Libraries](#) by Andrew Larsen, log in to your account on the library catalog and click [TumbleBooks](#).

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