

# Cabot Cheddar Soda Bread

Amount	Measure	Ingredient - Preparation Method
2 1/2	cups	flour
2	teaspoons	baking powder
1	teaspoon	baking soda
1/2	teaspoon	salt
4	tablespoons	cold butter - cut into pats
8	ounces	sharp or extra sharp cheddar - grated
1 1/4	cups	buttermilk
1	large	egg

Preheat oven to 375. Lightly grease an 8" square or 9" round.

Whisk together the flour, baking powder, baking soda and salt.

Add the butter, working it in until crumbly. Toss in the grated cheese.

Mix the buttermilk and egg and add to the dry ingredients, stirring until everything is moistened.

Scoop into pan and spread to edges.

Bake for 40-45 minutes. Internal temp at center should be 200.

Remove from oven and loosen edges. Wait 5 minutes then turn out onto rack. Wait 20 minutes before cutting.

Description: "bread" Yield: "1 loaf"