






Sweet Irish Bread



1 h 15 m  10 servings  323 cal 

Recipe By: D Bagley

"A sweet breakfast bread with raisins that tastes most excellent toasted."

Ingredients

1/4 cup butter	1 teaspoon cream of tartar
1 cup white sugar	1 pinch salt
2 eggs, beaten	1 cup sour cream
2 cups all-purpose flour	1 cup raisins
1/2 teaspoon baking soda	

Directions

- 1 Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan. I use a glass one.
- 2 In a medium bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the sour cream. Sift together the flour, baking soda, cream of tartar and salt; stir into the sour cream mixture until just blended. Fold in raisins. Transfer the batter to the prepared loaf pan.
- 3 Bake for 50 to 60 minutes in the preheated oven, or until a small knife inserted into the crown, comes out clean.

Total Fat:	10.7g	17 %
Saturated Fat: 6.0g		
Cholesterol:	60mg	20 %
Sodium:	124mg	5 %
Potassium:	248mg	7 %
Total Carbohydrates:	53.4g	17 %
Dietary Fiber: 1.3g 5 %		
Protein:	5.1g	10 %
Sugars: 30g		
Vitamin A: 340IU		
Vitamin C: 1mg		
Calcium: 46mg		
Iron: 2mg		
Thiamin: 0mg		
Niacin: 3mg		
Vitamin B6: 0mg		
Magnesium: 15mg		
Folate: 54mcg		