

Irish Soda Bread



3/4 cup water
1/2 cup raisins
1/4 cup dried cranberries
1 package Yumee Yumee Muffins & Coffee Cakes mix
1 teaspoon caraway seeds (optional)
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1/2 cup chopped pecans
2 eggs
1/2 cup butter, melted or canola oil
1/2 cup sour milk or rice milk

In a small microwave-safe bowl, heat water for 2 minutes. Remove water from microwave and add raisins and cranberries. Allow dried fruit to sit for 10 minutes. Drain.

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix, caraway seeds, allspice, and nutmeg. Mix well. Add pecans and rehydrated raisins and cranberries to dry ingredients. Toss to coat with dry ingredients. In a medium bowl, combine eggs, butter, and sour milk. Mix well. Pour wet ingredients into dry mixture. Mix well. Pour batter into a greased 8 inch springform pan. Gently smooth top of batter with a spatula and form center into a slight dome.

Bake at 350 degrees for 35 to 40 minutes. Remove from oven and cool in pan for 10 minutes. Remove ring from pan and continue cooling on a wire rack.

Serves 8 to 12

Cook's Note: To make sour milk, place 1/2 tablespoon lemon juice in the bottom of a 1/2 cup measure. Fill with milk and allow the mixture to sit for 5 to 10 minutes, or until slightly curdled before combining with other ingredients.

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