Irish Soda Bread Muffins

Makes: 12 muffins
Prep Time: 15 minutes Cook Time: 20 minutes
Total Time: 35 minutes

Ingredients

- 1 & 3/4 cups all-purpose flour, spooned into measuring cup and leveled off
- 2 tsp baking powder
- 1/4 tsp baking soda
- 3/4 tsp salt
- 1/3 cup granulated sugar
- 2 tsp caraway seeds
- 1 large egg
- 1 cup buttermilk (see note)
- 6 tbsp unsalted butter, melted and slightly cooled
- 1 & 1/3 cups dried blueberies or currants
- 1 & 1/2 tbsp turbinado or sparkling white sugar, for topping

Instructions

Preheat the oven to 400°F and set an oven rack in the middle position. Grease a standard muffin pan with nonstick cooking spray.

In a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, salt, granulated sugar, and caraway seeds.

In a separate large bowl, whisk together the egg, buttermilk and melted butter.

Add the dry ingredients and the dried blueberries or currants to the liquid mixture. Use a rubber spatula to mix until just combined; the batter will be very thick. Do not overmix.

Spoon the batter into the prepared muffin pan, filling the cups about 3/4 full. Sprinkle the turbinado

(or sparkling white) sugar evenly over the muffins.

Bake the muffins for 18 to 20 minutes, or until golden and set and a cake tester inserted into the center of a muffin comes out clean. Let the muffins cool in the pan for 5 minutes, then transfer to a wire rack to cool until ready to serve. Serve warm, preferably with salted butter.

Chef's Note:
If you'd like to make your own buttermilk, check out the easy method [here](#).

Make-Ahead Instructions:
These muffins are best served fresh out of the oven but leftovers will keep for a few days in a sealed container at room temperature.

Freezer-Friendly Instructions:
The muffins can be frozen in an airtight container or sealable plastic bag for up to 3 months. Thaw for 3 to 4 hours on the countertop before serving. To reheat, wrap individual muffins in aluminum foil and place in a preheated 350°F oven until warm.

Recipe adapted from Once Upon a Chef