

# Gluten-Free Soda Bread

- 3 cups of Cup4Cup Multipurpose Flour
- 1 tsp xanthan gum
- 1/4 cup sugar
- 1 tsp baking soda
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1/2 cup cold, unsalted butter
- 2/3 cup currants or raisins
- 1 cup buttermilk
- 1 egg room temperature
- 1 Tbsp melted butter
- 1 Tbsp buttermilk

1. *Preheat oven to 375°. Line a cookie sheet with parchment paper. Set aside.*
2. *In a large bowl, combine the gluten-free flour, xanthan gum (if needed), sugar, baking soda, baking powder, and salt.*
3. *Using a pastry cutter or two knives, cut the butter into the flour mixture until pea-sized crumbs.*
4. *Stir in the currants or raisins.*
5. *In a small bowl, mix together the buttermilk and egg then add to the flour/butter mixture. Start with a spatula to gently stir, then switch to using your hands to mix the batter together to form a wet dough that you can form into a ball.*
6. *Dough will be quite sticky, but you should be able to form into a ball shape and place on the parchment paper lined baking pan.*
7. *In a separate bowl, combine 1 Tbsp. melted butter and 1 Tbsp. buttermilk. Using a pastry brush, brush the whole loaf with the butter/buttermilk mixture.*
8. *Use a knife to cut an X shape in the top of the loaf.*
9. *Bake at 375° for about 50-55 minutes, or until golden brown and no wet batter visible in the slit.*
10. *Let cool on pan for 10 minutes, then move to cooling rack to cool completely before slicing. No need to serve this hot, it tastes great and cuts better when cooled off!*

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## Guinness Mustard

- 1/2 cup Maille Classic Dijon Old Style Mustard
- 2 Tbsp Maille Traditional Dijon Originale Mustard
- 2 Tbsp Guinness stout or other stout or porter
- 1 Tbsp minced shallot
- 1 tsp golden brown sugar

1. *Whisk all ingredients in small bowl to blend. Cover and refrigerate at least 2 hours.*

**Do Ahead: Can be made 2 days ahead. Keep refrigerated.**

