

## How to Make Authentic Irish Country Bread at Home

This Irish country bread recipe stands out for several reasons:



**OVEN**  
**425°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cups all-purpose flour
- 1 cup whole wheat flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 ½ cups buttermilk

### DIRECTIONS

1. Growing up, my grandmother would often bake : Irish country bread on chilly Sunday mornings. The aroma of freshly baked bread wafting through the house was a comforting embrace that made the world feel right. This recipe is not just about the ingredients; it's about the memories, the warmth, and the love that goes into every loaf. Today, I want to share this cherished recipe with you, so you can create your own moments of joy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-authentic-irish-country-bread-at-home/>