Orange Soda Bread

Paula Macri - Gattuso's Bella Cocina Scripps Treasure Coast Newspapers

3 1/2 cups flour

1 teaspoon salt

1 teaspoon sugar

1 teaspoon baking powder

1 cup buttermilk

1/2 cup pure fresh orange juice

1 large egg

1 cup raisins

1 tablespoon grated orange peel

Preheat the oven to 350 degrees.

In a mixing bowl, mix together the flour, salt, sugar and baking soda. Make a well in the center of the bowl. Pour in the buttermilk and orange juice. Mix well.

Add the egg, raisins and the orange peel. Beat until smooth (it will be sticky).

Knead the dough on a well-floured surface. Shape the dough into a round loaf. Place the loaf into a well-greased nine-inch round layer pan. Cut an X across the top of the loaf.

Bake for about 40 minutes or until a toothpick inserted in the center comes out clean.

Remove from the oven and serve while warm.

Per Serving (excluding unknown items): 2225 Calories; 12g Fat (4.9% calories from fat); 64g Protein; 467g Carbohydrate; 19g Dietary Fiber; 221mg Cholesterol; 2973mg Sodium. Exchanges: 22 Grain(Starch); 1 Lean Meat; 7 1/2 Fruit; 1 Non-Fat Milk; 1/2 Fat; 1/2 Other Carbohydrates.

Bread and Muffins

Dar Camina Mutritional Analysis

Calories (kcal):	2225	Vitamin B6 (mg):	.7mg
% Calories from Fat:	4.9%	Vitamin B12 (mcg):	1.2mcg
% Calories from Carbohydrates:	83.6%	Thiamin B1 (mg):	3.8mg
% Calories from Protein:	11.5%	Riboflavin B2 (mg):	2.9mg
Total Fat (g):	12g	Folacin (mcg):	157mcg

Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g):	4g 3g 3g	Niacin (mg): Caffeine (mg): Alcohol (kcal):	27mg 0mg 0
Cholesterol (mg): Carbohydrate (g):	221mg 467g	^{<u> </u>}	በ በ%
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg):	19g 64g 2973mg 2008mg 742mg 25mg 5mg 15mg 362IU 93 1/2RE	Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	22 1 0 7 1/2 1
Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):			1/2 1/2

Nutrition Facts

Amount Per Serving	
Calories 2225	Calories from Fat: 108
	% Daily Values*
Total Fat 12g Saturated Fat 4g Cholesterol 221mg Sodium 2973mg Total Carbohydrates Dietary Fiber 19g Protein 64g	19% 19% 74% 124% 156% 75%
Vitamin A Vitamin C Calcium Iron	7% 26% 74% 138%

^{*} Percent Daily Values are based on a 2000 calorie diet.