Irish Soda Bread

2 cups bread flour

1/2 Tablespoon baking powder

1/4 tsp baking soda

1/2 tsp salt

1/2 cup raisins

1 cup buttermilk

Preheat oven to 350 degrees F.  Line a large baking sheet with parchment or lightly grease.

Set aside.

Rinse dried fruit using a strainer under hot water.

Place on paper towel to absorb excess water.

In the bowl of a heavy-duty stand mixer, add the flour, baking powder, baking soda and salt.
Fit with dough hook and mix dry ingredients for about 1 minute.

Add the fruit.

With mixer running, add the buttermilk gradually--using only enough to form a soft dough.  Knead for 1 minute.

Turn out the dough on a well-floured surface and shape into a round and place on prepared baking sheet.  With a sharp knife, cut an "x" about 1/4-inch deep on loaf.

Sprinkle with additional flour if desired.

Bake for 45-55 minutes, or until golden brown and a toothpick inserted in the center comes out clean.