

Irish Potato Bread



Servings: 10

2 large Russet potatoes
1 large egg
1 egg white
1/3 cup olive oil
3/4 cup milk
2 green onions, sliced
1/2 teaspoon caraway seeds
3 1/4 cups all-purpose flour
1 1/2 tablespoons baking powder
1 teaspoon salt

Peel potatoes. Slice one potato and boil in a sauce pan for 15 minutes or until tender. Remove the potato from the sauce pan into a large bowl. Mash the potato and set aside.

Grate the 2nd potato into a cloth. Wring the potato in the cloth to remove excess water. Add grated potato to mashed potato.

Add egg, egg white, olive oil, milk, green onion, caraway seeds, all-purpose flour, baking powder, and salt. Stir with a wooden spoon until the mixture is soft and sticky.

Turn the dough out onto a floured surface. Adding more flour as needed, knead the dough to form an 8-inch round shape with a slight dome.

Place the dough onto a baking sheet lined with parchment paper. Cut a large "X" on top of the dough about 1/2-inch deep.

Bake in a 375°F oven for 55 minutes until golden brown.

Cool on a wire rack for 1 hour before serving.

Per Serving (excluding unknown items): 267 Calories; 9g Fat (29.3% calories from fat); 7g Protein; 40g Carbohydrate; 2g Dietary Fiber; 20mg Cholesterol; 419mg Sodium; 1g Total Sugars; trace Vitamin D; 190mg Calcium; 3mg Iron; 263mg Potassium; 300mg Phosphorus. Exchanges: .