

1995

## Irish Baking Book

Ruth Isabel Ross

Follow this and additional works at: <https://arrow.tudublin.ie/irckbooks>



Part of the Arts and Humanities Commons

---

### Recommended Citation

Ross, Ruth Isabel, "Irish Baking Book" (1995). *Cookery Books*. 5.  
<https://arrow.tudublin.ie/irckbooks/5>

This Book is brought to you for free and open access by the Publications at ARROW@TU Dublin. It has been accepted for inclusion in Cookery Books by an authorized administrator of ARROW@TU Dublin. For more information, please contact [arrow.admin@tudublin.ie](mailto:arrow.admin@tudublin.ie), [aisling.coyne@tudublin.ie](mailto:aisling.coyne@tudublin.ie).



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 4.0 License](https://creativecommons.org/licenses/by-nc-sa/4.0/)

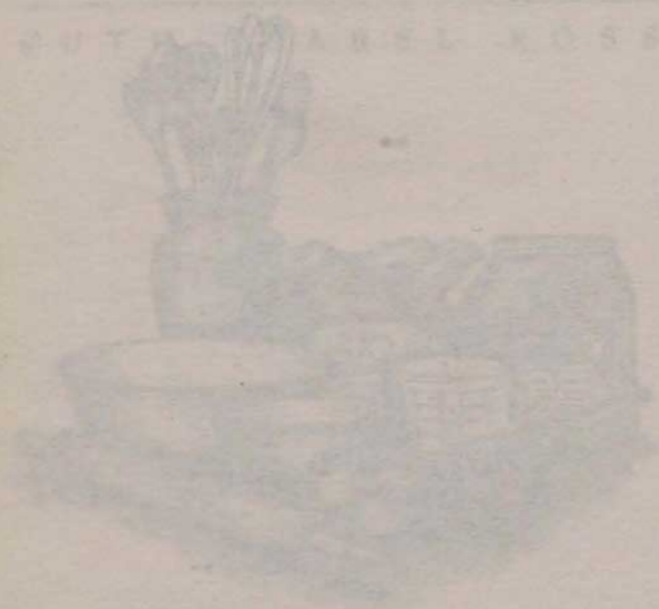
A photograph of an elderly woman with short, curly grey hair, smiling warmly. She is wearing a light-colored, vertically striped long-sleeved shirt and a green and white checkered apron. She stands in a kitchen, with her hands near a round pie in a metal tin on a wire rack. In the foreground, a wooden cutting board holds a large, round loaf of bread, a rolling pin, and a small bowl of red tomatoes. To the right, there is a bowl of eggs and a wooden mug. The background shows a kitchen counter with a teapot and other items. The overall lighting is warm and inviting.

# IRISH BAKING BOOK

RUTH ISABEL ROSS

IRISH BAKING BOOK

BY MARY ANN L. ROSS



Gill & Macmillan

LEARN BAKING BOOK



Table of Contents

# Irish Baking Book

R U T H I S A B E L R O S S

How to use this book	vii
Introduction	viii
Chapter I. Bread	1
Chapter II. Cakes	15
Chapter III. Pastries	35
Chapter IV. Puddings	55
Chapter V. Soups and Stews	75
Chapter VI. Sauces and Dressings	95
Chapter VII. Pickles and Preserves	115
Chapter VIII. Confectionery	135
Chapter IX. Beverages	155
Index	175

Gill & Macmillan

Gill & Macmillan Ltd

Goldenbridge

Dublin 8

*with associated companies throughout the world*

© Ruth Isabel Ross 1995

0 7171 2267 0

Editorial Consultant: Roberta Reeners

Illustrations by Tom Brady

Design and print origination by

Identikit Design Consultants, Dublin

Index compiled by Helen Litton

Printed by The Guernsey Press Ltd

*All rights reserved. No part of this publication may be copied,  
reproduced or transmitted in any form or by any means,  
without permission of the publishers.*

*A catalogue record is available for this book  
from the British Library.*

1 3 5 4 2

# Table of Contents

INTRODUCTION xi

## Country Breads

Brown Soda Bread 2

White Soda Bread 3

Nutty Brown Bread 4

Tea Bread 5

Irish Treacle Bread 6

Oaten Loaf 7

Rough Brown Bread 8

Sally Lunn Teacake 9

Griddle Bread 10

## Yeast Breads, Buns and Rolls

White Yeast Bread

(using fast-action dried yeast) 13

Dark Brown Bread 14

Wholemeal (Whole-wheat)

Yeast Bread 15

Penny Buns 16

Hot Cross Buns 18

Potato Yeast Rolls 19

Barm Brack 20

Classic Sally Lunn 22

## Fruit Breads

Banana Fruit Loaf	25
Cherry Loaf	26
Date and Walnut Loaf	27
Nutty Fruit Slices	28
Fruit and Orange Bread	29
Brack	30
Malt Bread	31
Spiced Sultana Bread	32

## Scones and Potato Cakes

Brown Scones	34
White Scones	35
Drop Scones	36
Nutty Brown Scones	37
Oat Cakes	38
Boxty Pancakes	39
Potato Cakes	40



## Biscuits/Cookies

Shortbread Fingers	42
Portarlington Golden Biscuits	43
Porter Hope Biscuits	44
Apple Fingers	45
Hunting Nuts	46
Orange and Lemon Biscuits	47
Oatmeal Biscuits	48
Ginger Biscuits	49

## Cakes

Madeira Cake	51
Irish Marmalade Cake	52
Irish Apple Cake	53
Apple Cinnamon Cake	54
Lemon Cake	55
Irish Whiskey Cake	56
Irish Porter Cake	57
Aunt Mollie's Simple Fruitcake	58
Christmas Cake	59

## Savoury and Sweet Pies

Rich Shortcrust Pastry	62
<i>Savoury</i>	
Donegal Pie	63
Dingle Pie	64
Pork Pie	65
Steak and Kidney Pie with Guinness	67
Chicken Pie with Potato Pastry	68
<i>Sweet</i>	
Traditional Apple Pie	70
Mince Pies	71
Gooseberry Lattice Tart	72

## Puddings

Apple Charlotte	75
Friar's Omelette	76
Fruit Crumble	77
Baked Carrot Pudding	78
Rhubarb Sponge	79
Summer Shortcake	80
Blackberry Crunch	81
October Cobbler	82

## Baking Without Flour

### *Savoury*

Stuffed Vegetables	84
Liver and Bacon with Guinness	86
Scallops	87
Family Salmon Pie	88
Tomato Monkfish Bake	89

### *Sweet*

Sliced and Spiced Apples	90
Whole Apples with Irish Whiskey	91
Pears with Cashel Blue Cheese	92
Baked Pears with Irish Mist	93

INDEX	95
-------	----