



Guinness Bread

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 45 mins

Description

I made this Guinness bread after visiting my ancestral homeland of Ireland. It's a great way to get delicious Guinness into your bread. Serve warm with butter and honey.

Ingredients

- - 1 cup regular rolled oats
- plus additional - 2 cups whole wheat flour - $\frac{1}{2}$ cup brown sugar - 2 teaspoons baking soda - 1 teaspoon baking powder - $\frac{1}{2}$ teaspoon salt - $\frac{1}{4}$ cup melted butter - 2 teaspoons vanilla extract - 1 cup buttermilk - 1 (12 fluid ounce) can or bottle Guinness

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Grease an 8x8-inch baking pan. Mix together the oats
2. flour
3. sugar
4. baking soda
5. baking powder
6. and salt in a bowl. In a separate large bowl
7. stir together the butter
8. vanilla
9. buttermilk
10. and Guinness. Pour the flour mixture into the beer mixture
11. and gently stir until well blended. Pour batter into the prepared baking pan
12. and sprinkle with additional oats if desired. Bake in preheated oven for 30 minutes
13. then turn the temperature down to 400 degrees F (200 degrees C)
14. and bake for an additional 30 minutes. Turn the oven off
15. open the door
16. and allow to cool for 30 minutes in the oven before turning out onto a wire rack.