

GUINNESS BREAD

(Recipe adapted slightly from allrecipes.com)

The Cooks Next Door

1 c. regular rolled oats, plus 1-2 Tb. additional
2 c. whole wheat flour
1/2 c. brown sugar
2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1/4 c. melted butter
2 tsp. vanilla extract
1 c. buttermilk
1 (12 oz.) can or bottle Guinness® beer

Preheat oven to 425 degrees F. Grease an 8x8 inch baking pan.

Mix together the oats, flour, sugar, baking soda, baking powder, and salt in a bowl. In a separate large bowl, stir together the butter, vanilla, buttermilk, and Guinness® beer. Pour the flour mixture into the beer mixture, and gently stir until well blended. Pour batter into the prepared baking pan, and sprinkle with additional oats.

Bake in preheated oven for 30 min., then turn the temperature down to 400 degrees F and bake for an additional 10-15 min. until knife inserted comes out clean and top is a dark golden brown. Allow to cool for 30 minutes before turning out onto a wire rack.