

Guinness & Walnut Bread



Ingredients

200g plain flour

200g brown flour

200g oats

6g salt

15g brown sugar

5g baking powder

5g bread soda

100g walnuts

1 egg

40g butter

15g honey

250ml buttermilk

200ml Guinness

Method

1. Preheat your oven to 180 degrees.
2. Mix the wet ingredients i.e. egg, butter, honey, buttermilk and Guinness together in a bowl.
3. Mix the dry ingredients i.e. brown and plain flour, oats, salt, baking powder, bread soda and walnuts together and then add the wet mix to the dry mix using your hand.
4. Bake in a rectangular bread tin at 180 degrees celsius for one hour.
5. Alternatives to honey you can use treacle or golden syrup.
6. Instead of walnuts you could use sunflower seeds or other nuts.