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.