

## IRISH GUINNESS BROWN BREAD

### Ingredients:

1 cup quick-cooking oats (not instant),  
2 1/4 cups whole wheat flour  
1/4 cup all-purpose flour  
1/2 cup dark brown sugar, lightly packed  
2 1/4 teaspoons baking soda  
1 teaspoon baking powder  
2 teaspoons kosher salt  
1 (11- to 12-ounce) bottle guinness extra stout beer, at room temperature  
1 cup buttermilk, shaken  
5 tablespoons unsalted butter, melted, plus extra for brushing the pan  
1 teaspoon pure vanilla extract  
salted butter, such as irish kerrygold



### Directions:

Preheat the oven to 450 degrees.

In the Bosch bowl with the whips, combine the oats, whole wheat flour, all-purpose flour, brown sugar, baking soda, baking powder, and salt by jogging the machine a couple of times. . In a separate bowl, whisk together the beer, buttermilk, melted butter, and vanilla. Using the whips, add the liquid ingredients slowly by jogging the mixer until it is well mixed . It will look more like cake batter than bread dough.

Brush a 9 x 5 x 2 1/2-inch loaf pan with melted butter. Pour the batter into the pan and sprinkle the top with oats. Put the bread in the oven, immediately turn the temperature down to 400 degrees, and bake for 45 minutes, until a toothpick comes out clean. Turn the bread out onto a baking rack and allow to cool completely. Slice and serve with salted butter.