



GUINNESS[®]
STOREHOUSE

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BREAD RECIPE





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Ingredients for one loaf

600g Wholemeal flour
150g Plain Flour
75g Oatmeal
2.5 teaspoons of Bread soda
1 teaspoon of Salt
2.5 tablespoons of brown sugar
40g Butter
480ml Milk
200ml Black treacle
½ Pint Draught GUINNESS®

Method

Mix butter with all dry ingredients until the dough develops the consistency of breadcrumbs, add the milk, black treacle and the GUINNESS draught. Mix until you reach a wet dough. Bake in a greased bread tin for 40 – 45 minutes at 170°C in a pre heated oven.

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