

## *Hearty Irish Beer Bread from Urban Sacred Garden*



St. Patrick's Day is made for bread with oats, Jameson Irish Whiskey and Guinness. I mean, really, don't you think? You need something a little heavy to ground your belly amidst all the merriment, drinking and celebration. I have a solid Irish heritage that allows me to drink to my heart's content, but it is the wholesome and hearty Irish foods that balance out the beer and whiskey and make for a better morning. This Irish bread is no exception.

Yield: 1 Loaf of Bread

### **INGREDIENTS**

2 cups Whole Wheat Flour  
1/2 Cup All Purpose Flour  
1 Cup Quick-Cooking Rolled Oats + 1/4 Cup for Top  
2 1/2 Tbsp Sugar  
1 Tbsp Baking Powder  
1/2 tsp Salt  
1 bottle (11.2 oz) Guinness  
1 oz Jameson Irish Whiskey

### **DIRECTIONS**

1. Preheat oven to 375 degrees. Lightly grease a loaf pan.
2. In a large mixing bowl whisk together all dry ingredients - Whole Wheat Flour, All Purpose Flour, 1 Cup Oats, Sugar, Baking Powder and Salt. Stir in Guinness and Jameson Irish Whiskey. Mix until just combined.
3. Shape dough into an oblong loaf and place in the greased pan. Sprinkle top of loaf with additional 1/4 cup Oats.
4. Bake in preheated oven until browned, about 45 minutes. Remove from oven and let cool in pan for 10 minutes. Remove from pan and onto wire rack to finish cooling. Serve warm (best when fresh out of the oven) or at room temperature with salted butter. Enjoy!