

BREAD

Guinness® Bread

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
105 min	15 min	60 min	8	\$0.34	265 kcal



Guinness® Bread is a lacto ovo vegetarian bread. One serving contains 318 calories, 6g of protein, and 8g of fat. For 34 cents per serving, this recipe covers 11% of your daily requirements of vitamins and minerals. This recipe serves 8. From preparation to the plate, this recipe takes roughly 1 hou...

Ingredients

- ☐ 1 teaspoon baking powder
- ☐ ½ cup brown sugar
- ☐ 1 cup buttermilk
- ☐ ½ teaspoon salt
- ☐ 2 cups whole wheat flour
- ☐ 2 teaspoons baking soda
- ☐ ¼ cup melted butter
- ☐ 1 cup regular rolled oats, plus additional
- ☐ 2 teaspoons vanilla extract

EQUIPMENT Bowl, Oven, Wire rack, Baking pan

Method

- 1 Preheat oven to 425 degrees F (220 degrees C). Grease an 8x8 inch baking pan.
- 2 Mix together the oats, flour, sugar, baking soda, baking powder, and salt in a bowl. In a separate large bowl, stir together the butter, vanilla, buttermilk, and Guinness® beer.
- 3 Pour the flour mixture into the beer mixture, and gently stir until well blended.
- 4 Pour batter into the prepared baking pan, and sprinkle with additional oats if desired.
- 5 Bake in preheated oven for 30 minutes, then turn the temperature down to 400 degrees F (200 degrees C), and bake for an additional 30 minutes. Turn the oven off, open the door, and allow to cool for 30 minutes in the oven before turning out onto a wire rack.

Nutrition per serving

265	6 g	8 g	44 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.5 g · 28% of daily needs
Fibre			4.2 g · 17% of daily needs
Sugar			15.2 g · 17% of daily needs
Sodium			554 mg · 24% of daily needs
Cholesterol			18.6 mg · 6% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/guinness-bread-148315