



## Guinness Irish Brown Bread with Molasses

### Description

**Our choice of bread to accompany our Traditional Guinness Irish Stew**

*"Guinness is good for you. It gives you strength"*  
*Famous Guinness ad*



Dublin Guinness

When enjoying a hearty Guinness Beef Stew, it is essential, in our view, to accompany it with a loaf of delicious Irish bread. Sticking with the theme, it seems appropriate that our bread should also have some Guinness beer in it. The hunt was on to find that perfect recipe. Did we find it? Well, we sure do think so!

This Guinness brown bread recipe is simple, and no fancy equipment is needed. It is best served fresh and still warm. Sweetened with molasses, it is best for a sweet treat when slathered in Irish butter or on its own. We found it excellent the next day as a breakfast toast.



Guinness Irish Brown Bread

Whether celebrating St. Patrick's Day or entertaining guests, make a meal to remember with our Traditional Guinness Beef Stew served with this sweet Guinness Irish Brown Bread with Molasses (click here for the recipe). Round off the meal with a Guinness beer, and you have just transported yourself back to Ireland. Whoever graces your table will thank you!

We have come up, in our humble opinion, with a great adaptation of the traditional Guinness Brewery Beef Stew recipe. During our recent visit to the Guinness Baltimore, Maryland location and ordering their fantastic beef stew, we knew we had to make it for our own family. [Check out our Traditional Guinness Beef Stew recipe by clicking here.](#)





[Our traditional Guinness beef stew](#)

**Let's get baking!**



## Guinness Irish Brown Bread with Molasses

Our choice of bread to accompany Guinnness Beef Stew

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Prep Time 6 minutes mins  
Cook Time 50 minutes mins  
Total Time 56 minutes mins

Course Breakfast, Brunch, lunch, Main Course, Side Dish, Snack  
Cuisine Irish

Servings 1 Loaf

### Equipment

- 9x5 inch well buttered loaf pan

### Ingredients

- 3 cups Self-rising flour
- 1/2 cup Fine sugar Can use regular sugar
- 1/8 tsp Salt
- 1/3 cup Unsulfured molasses
- 1 tbsp Unsalted butter, melted
- 12 ounces Guinness EXTRA Stout Must have carbonation

### Instructions

1. Preheat the oven to 350 degrees F. Butter the loaf pan.
2. Shift together the flour, salt and sugar.
3. In a bowl, mix the butter and molasses. Add the Guinness.
4. Slowly add the liquid to the dry ingredients and fold them gently until combined. Do NOT OVERMIX, it will look rough, that is good, but avoid lumps. Feel free to use your hands if you wish.
5. Spoon the batter into the loaf pan. Smooth out the top and level in the pan.
6. Bake for approximately 50-60 minutes until a toothpick comes out clean. It will rise significantly
7. Cool for ten minutes before turning onto a rack.
8. Serve fresh, slathered with unsalted Irish butter.

## Notes

1. It is best fresh and still warm. If served with Beef Stew it is ideal slathered with Irish butter.
2. It makes a great morning toast.
3. The sweetness is mild, but many find it almost dessert-like. We found with butter the sweetness softened. Some people like it plain.
4. Regular molasses can be used.
5. Don't want to use alcohol? You can use buttermilk instead.
6. If you don't have self-rising flour, you can substitute 1 cup of all-purpose flour, 1 1/4 tsp baking powder, and 1/8 tsp of salt for each cup of self-rising flour.
7. If you wish, you can sprinkle oats on top for texture before baking.



Keyword Bread

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## Preparation Slide Show

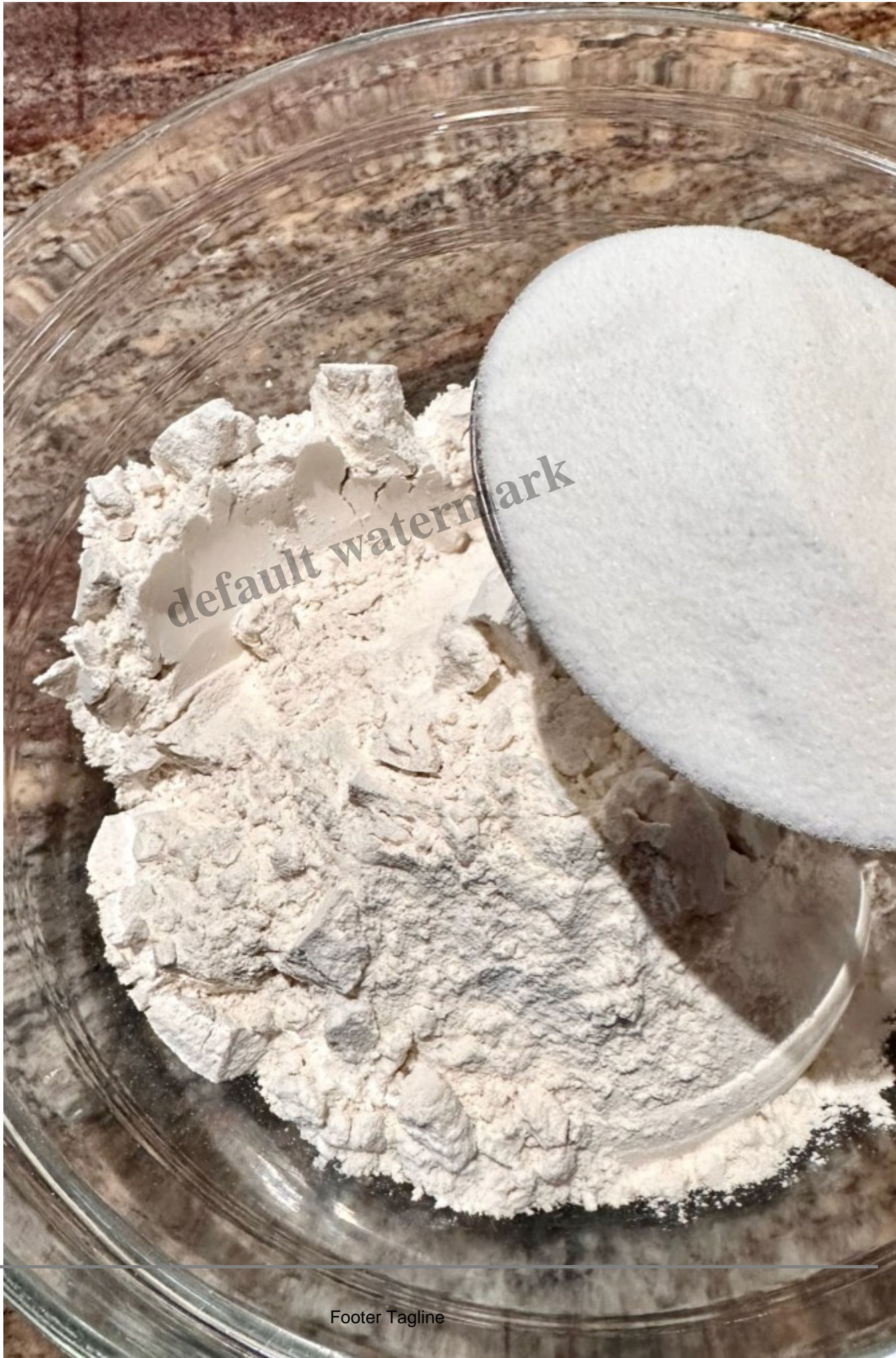
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### Author

contactwandererscompass-com

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