

# GUINNESS BANANA BREAD

## I n g r e d i e n t s

- \* 2 cups plain flour
- \* 1 teaspoon baking soda
- \* 1/2 teaspoon ginger
- \* 1/4 teaspoon nutmeg
- \* 3 mashed bananas
- \* 1/2 cup white sugar
- \* 1/2 cup brown sugar
- \* 1/3 cup butter or margarine
- \* 1 egg
- \* 1 teaspoon vanilla
- \* 1 cup Guinness stout
- \* 1/2 cup chopped walnuts (optional)



## D i r e c t i o n s

1. Preheat oven to 350F and lightly grease loaf pan.
2. In a mixing bowl mix together flour, baking soda, ginger and nutmeg.
3. In another mixing bowl cream together the white sugar, brown sugar and butter or margarine. Add the egg and vanilla and mix.
4. Mash the bananas thoroughly and add to the wet ingredients. Also add the Guinness stout to the wet mix and mix thoroughly.
5. Slowly add the wet ingredients to the dry ingredients, stirring constantly. Stir in the nuts (optional).
6. Pour the mixture into your prepared loaf pan and bake in the middle of the oven for around 1 hour 10 minutes. Cooking times may vary, so check the loaf is done by inserting a sharp knife or toothpick into the center of the loaf. When it comes out clean the loaf should be done.
7. Allow the loaf to cool in the loaf pan for 10 minutes before removing from the pan and allowing to cool fully on a wire rack.

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