Guinness Gingerbread Loaf



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Makes 8 to 12 slices

Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- __2-1/3 cups of All Purpose Flour
- __1/2 tsp Baking Soda
- __1 tsp of Baking Powder
- __2 tsp of Ginger
- __1 tsp Cinnamon
- __1/2 tsp of Cloves
- __1/2 tsp of Salt
- __1/2 cup of Unsalted Butter softened at room temperature
- __1 cup of Molasses
- __1 cup of Guiness
- __2/3 cup of Brown Sugar Sugar
- __2 Eggs
- __1/2 tsp of Vanilla Extract

- 1) Preheat your oven to 350 degrees, grease a 9x5 loaf pan with nonstick spray and lay the bottom with parchment paper, set aside.
- 2) In a saucepan, add the guiness, molasses and butter, bring to a boil then remove from the heat and allow to cool for about 15 minutes.
- 3) In a large bowl, add the flour, baking soda, baking powder, ginger, cinnamon, cloves and salt, mix together and set aside.



- 4) In a large bowl, whisk together the eggs, vanilla extract and brown sugar until combined, add the dry ingredients along with the guiness mixture and mix to combine well.
- 5) Pour mixture in your prepared pan, pop it in the oven and bake it for about an hour or until fully cooked through. Allow it to cool a bit before serving.