

Irish stout wheaten bread recipe

You will need:



Weighing scales



Large bowl



Mixing spoon



2 Loaf tins






















Oven/Cooker



Skewer



Wire Rack

Ingredients	Directions
Oil or butter, for greasing  	1. Heat the oven to 190C / 170C fan  . _____
600g Wholemeal Flour 	2. Grease two 1lb loaf tins with butter or oil    . _____
150g Plain Flour 	75g Porridge Oats 
2½ tsp Baking Powder 	3. Add the flours  , porridge oats  , baking powder  , salt  and brown sugar  to the mixing bowl  . _____
1 tsp Salt 	4. Stir the dry ingredients  . _____
2 ½ tbsp Brown Sugar 	

40g Butter



480ml Buttermilk*



*If you don't have buttermilk, sour 480ml of semi skimmed milk by adding 2 tablespoons of lemon juice for 5-10 mins.


200ml Black Treacle







280ml Irish Stout




N.B. The alcohol will be cooked off in the oven during baking.



5. Add the butter  to the dry ingredients. Then rub in with your fingers until the mix looks like fine breadcrumbs.

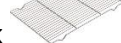
6. Add the buttermilk/soured milk , black treacle , and Irish stout .

7. Mix well with a spoon  until you have a wet dough.

8. Divide between two well-greased 1lb bread tins 

9. Sprinkle a spoonful of oats over the top of the wet dough.





10. Bake for 35-40 mins at 170c  until a skewer  comes out clean.

11. Cool on a wire rack .

Now enjoy!





















Try your wheaten bread with butter on top, or a slice of cheese, jam or eat it with some homemade soup.

I like to eat my wheaten bread with: *(circle your favourite)*

			
Butter	Jam	Cheese	Soup

Time to go Shopping

What will I need to make wheaten bread? Cut out the pictures of the ingredients you will need and glue them here.

Glue here 				
				
				
				



Key vocabulary: weighing scales, large bowl, mixing spoon, loaf tins, oven/cooker, skewer, wire rack, butter, jam, cheese, soup, flour, stout, buttermilk, sugar, oats, butter, oil, black treacle, salt, baking powder, Irish stout

Key Language: heat the oven, grease two tins, etc. (please see instructions for the recipe).

Skills: following a recipe