# Irish stout wheaten bread recipe



#### You will need:







Large bowl



Mixing spoon



2 Loaf tins



Oven/Cooker



Skewer



Wire Rack

Ingredients
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Oil or butter, for greasing loaf tin



600g Wholemeal Flour



150g Plain Flour



75g Porridge Oats



2½ tsp Baking Powder



1 tsp Salt

40g Butter



2 ½ tbsp Brown Sugar



### Directions

1. Heat the oven to 190°c / 170°c fan





2. Grease two 1lb loaf tins with butter or oil











and brown sugar to the mixing bowl



**4.** Stir the dry ingredients



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



#### 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.

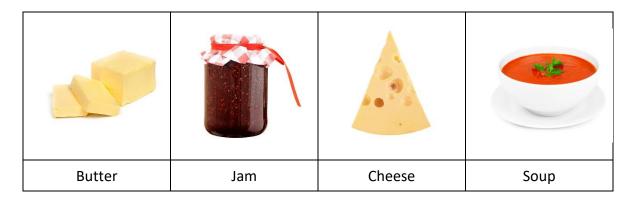
- 6. Add the buttermilk/soured milk , black treacle , and
- 7. Mix well with a spoon until you have a wet dough.
- 8. Divide between two well-greased 1lb bread tins



- **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!

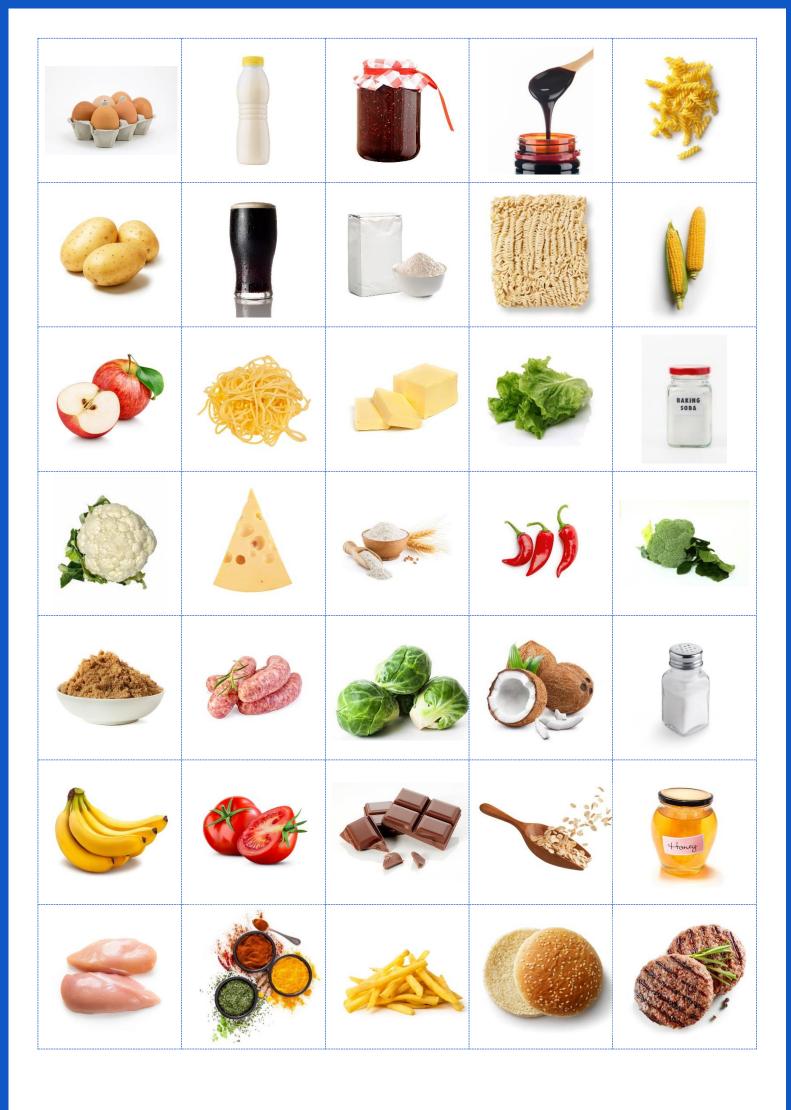
Try your wheaten bread with butter on top, or a slice of cheese, jam or eat it with some homemade soup.



## 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 and Phrases**: "Heat the oven to 190°c / 170°c fan", "Grease two 1lb loaf tins with butter or oil", etc. (please see recipe instructions for more key language and structures).

Skills: following a recipe