

Guinness Pumpkin Bread

Prep Time 20 min Cook time 1hr -1hr 15 min

Ingredients:

- 2 c. Brown sugar
- 1 c. flavorless oil (I use Sunflower)
- 4 eggs
- 16 oz. can of pumpkin
- 3 ½ c. flour
- 2 tsp salt
- 2 tsp baking soda
- 1 tsp baking powder
- 1 tsp nutmeg (fresh if you have it)
- 1 tsp espresso powder
- 1 ½ tsp cinnamon
- ½ tsp ground ginger
- ¾ cup Guinness Stout

Begin by lightly beating the eggs in a large mixing bowl; then mix in sugar and oil. Next add pumpkin and set aside. In a separate bowl add all dry ingredients and whisk together until well combined. Pour the ¾ c. Guinness into wet ingredients and begin to mix in flour mixture ½ c. at a time. When all flour is added to wet ingredients, immediately pour into a well buttered (or sprayed) loaf pan. Smooth mixture into corners of pan, so that the top is fairly even. Put into 375-degree oven for 60 minutes. Check center of loaf at 60 minutes to see if knife or skewer comes out clean. If not, continue to bake in 10 minute increments until center is done. This loaf usually takes about an hour and 15 minutes to cook through.