

# Jamaican Easter Stout Bun

*Cynthia Willis*



## Ingredients

1 ½ cups brown sugar  
2 Tbsp melted butter  
2 tsp honey  
2 tsp mixed spice  
1 bottle Guinness stout  
1 cup breadfruit flour  
2 cups baking flour, unbleached  
4 tsp baking powder  
½ cup mixed fruits  
½ cup raisins  
1 large egg

## Directions

*Preheat oven 400 degrees F.  
Grease loaf pan.*

Dissolve sugar, butter, honey, and spices in stout on low heat.

Cool to room temperature.

Mix flour, baking powder and fruit.

Beat egg and mix all ingredients together.

Put in greased and lined 11x5x3" baking pan.

Bake 1 hour

Yield: 1 loaf



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