Vegan Stout, Pecan and Ginger Bread

Ingredients

- 2 ½ cups all-purpose flour
- ½ cup brown sugar
- 2 tsp. baking powder
- 2 tsp. baking soda
- 1 TBSP. dried ground ginger
- 2 tsp. cinnamon
- ¼ tsp. ground coriander
- Pinch of salt
- 1/3 cup melted coconut oil
- ¼ cup blackstrap molasses
- 2 TBSP. apple cider vinegar
- 1 tsp. vanilla extract
- 1 cup vegan stout
- ½- 1 cup loosely chopped pecans

Steps

1. Preheat the oven to 350°F (190°C) and grease a loaf pan.

2. In a large bowl, combine the flour, brown sugar, baking soda, baking powder, ginger, cinnamon, coriander and salt. Mix until well combined and set aside. In a second bowl, combine the coconut oil, molasses, apple cider vinegar, and vanilla extract. Stir well before adding the stout, and stirring lightly. Add to the dry ingredients and combine. Finally, fold in the pecans.

3. Scrape the batter into the prepared loaf pan. Spread somewhat evenly, and place in the oven. Allow to bake for 45-60 minutes, until a toothpick inserted into the loaf comes out clean. Run around the edges with a butter knife before flipping onto a cooling rack and allowing to cool fully before cutting.