

Beer Bread



Ingredients

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| 3 cups all purpose flour | 1 tsp salt |
| 3 TBSP granulated sugar | 12 fl oz of your favorite beer* |
| 1 TBSP baking powder | 2 TBSP butter, melted |

Instructions

1. Preheat oven to 350 and prepare a regular loaf pan with cooking spray.
2. In a medium bowl, stir together dry ingredients. Mix well.
3. Create a well in the dry ingredients and slowly pour the beer in the center.
4. Mix with a wooden spoon to blend all ingredients well. Pour batter into prepared pan.
5. Pour melted butter over the top of batter.
6. Bake for 35-45 minutes, until it pulls away from the side of the pan and cake tester or toothpick inserted in center comes out clean.
7. Run a knife around the edges to loosen from pan, then flip pan over and gently jiggle until bread comes out. Cool completely before storing.

*Notes

We like Shiner Bock or Guinness Stout in our beer bread.

Paler beer yields a milder flavor, and darker beer yields a bolder flavor.