

Beer Bread

Ingredients using self-rising :

- 3 cups self-rising flour
- 1 bottle of room temperature beer 12oz
- ¼ cup honey (or sugar)
- ¼ cup of melted butter, brushed over top
- *optional add in ideas: herbs, cinnamon/sugar, cheese, chocolate chips

Ingredients using all-purpose flour :

- 3 cups all-purpose flour, wheat flour, etc
- 3 tsps baking powder
- 1 teaspoon of salt
- 1 bottle of room temperature beer 12oz
- ¼ cup honey (or sugar)
- ¼ cup of melted butter, brushed over top
- *optional add in ideas: herbs, cinnamon/sugar, cheese, chocolate chips

Preheat the oven to 375°F and grease your loaf pan.

Mix dry ingredients, honey, optional mix-ins, and beer together in a bowl. Pour into the prepared loaf pan and brush with melted butter.

Bake for 45-60 minutes or until a toothpick comes out clean or internal temp is 200°F/93°C. Allow to cool on a wire rack before cutting.