Beer Bread

by Sydney Halle

SERVES	PREP	COOK	TOTAL
8 servings	3 min	60 min	63 min

Ingredients

- 3 cups flour (sifted)
- 3 teaspoons baking powder (omit if using Self-Rising Flour)
- 1 teaspoon salt (omit if using Self-Rising Flour)
- 1/4 cup sugar
- 1 (12 ounce) can beer
- 1/2 cup melted butter (1/4 cup will do just fine)

Method

1. Preheat oven to 375 degrees.
2. Mix dry ingredients and beer.
3. Pour into a greased loaf pan.
4. Pour melted butter over mixture.
5. Bake 1 hour, remove from pan and cool for at least 15 minutes.

Notes

Non-alcoholic beer doesn't work.

Original: https://www.food.com/recipe/beer-bread-73440