

Beer Flavored Potato Bread

A soft, flavorful bread made with potato flakes and beer. The alcohol bakes off, leaving great flavor and a tender crumb.

Baking Temperature & Timing

Oven Temperature: 350°F (175°C)

Bake Time (Buns): 20–25 minutes

Bake Time (Loaf): 30–35 minutes

Internal Temperature: 190°F (center of bread)

No Thermometer?

Bread is done when the top is golden brown, the loaf sounds hollow when tapped on the bottom, and it springs back slowly when lightly pressed.

Ingredients

- 2/3 cup potato flakes
- 2 2/3 cups flour
- 2 tablespoons sugar (or honey)
- 2 tablespoons powdered milk
- 1 teaspoon salt
- 1 package yeast (2¼ teaspoons)
- ½ cup butter powder
- 1 bottle beer (lukewarm)

Directions

1. Mix potato flakes and flour in a large bowl.
2. Add sugar, powdered milk, and salt.
3. Activate yeast and add to mixture.
4. Add butter powder.
5. Slowly mix in beer until dough forms.
6. Knead dough for 10 minutes until smooth.
7. Let rise 1 hour or until doubled.
8. Shape into buns or loaf and rise 45 minutes.

9. Bake at 350°F until internal temperature reaches 190°F.
10. Cool before slicing.