

## Rosemary Beer Bread

### *Ingredients:*

*3 cups all purpose flour*

*¼ cup granulated sugar*

*1 TBSP. baking powder*

*1 TSP. salt*

*1 TBSP. Rosemary*

*1 TSP. Thyme (optional)*

*1 TSP. Dill (optional)*

*1 can or bottle of beer of your choice*

*½ stick of melted butter*

- 1. Preheat your oven to 350 degrees.*
- 2. Add flour, sugar, baking powder, and salt to a large bowl and whisk together until combined.*
- 3. Add beer and mix with a wooden spoon until just combined.*
- 4. Pour half of the melted butter into a 9x5 loaf pan.*
- 5. Add the bread batter to the loaf pan.*
- 6. Pour the remaining melted butter on top of the bread batter.*
- 7. Sprinkle the top of the bread batter with sea salt.*
- 8. Bake for 50-60 min. on the center rack.*
- 9. The top should be golden brown and crispy. A fork should come out clean when inserted into the center of the loaf.*

*Best if served warm.*