

Beer Bread

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
all-purpose flour	3 cups = 13.5 oz	sifted
baking powder	1 TBLSP	
salt	1 tsp	
sugar	¼ cup = 2 oz	
beer	1 can = 12 oz	room temperature
unsalted butter	1 stick = 4 oz	

- Preheat oven to 375 deg F.
- Melt one stick of unsalted butter and set aside.
- Butter a loaf pan (smear butter around all sides of a loaf pan). Place the loaf pan onto a cookie sheet.
- Mix together the dry ingredients. Stir in the beer until combined.
- Pour the batter mixture into the prepared loaf pan and level the top.
- Pour the melted butter over the top of the batter.
- Bake for 45 minutes.
- Let the bread rest in the pan until all the butter soaks up, about 15 minutes.