



## **BEER BREAD**

Start w/ 3 cups self-rising flour. Add 1/4 cup sugar and 1 can of beer. Stir together just until well-blended. (Don't beat.) Place in a greased loaf pan and pour 1/2 cup melted butter over the top. Bake in a 375 deg. oven for 1 hr. Cool for 15 min. The bread will be soft on the inside w/ a crunchy crust, but if you prefer a softer bread, the butter can be mixed into the batter."

Adapted from a recipe by Ron Day

