

Cheesy Onion Beer Bread by Lynn's Recipes



Lynn demonstrates how to make a super easy Cheesy Onion Beer Bread that would be great with dinner, especially soups and chili. From Shugary Sweets. Makes 1 loaf.

Ingredients:

- 3 cups all purpose flour
- 1 Tablespoon baking powder
- 1 teaspoon kosher salt
- 1/4 cup sugar
- 3/4 cup cheddar cheese, shredded
- 2 green onions, sliced thin
- 12 ounce beer
- 1/4 cup butter, melted

Preheat oven to 375°. Grease a standard size loaf pan and set aside.

In a large mixing bowl, mix flour, baking powder, salt, sugar, cheese and green onions. Using as few strokes as possible, mix in the beer until moistened.

Pour the batter, it will be thick, into the prepared loaf pan. Drizzle melted butter over the top.

Bake in the preheated 375° oven for 50 minutes. Remove and cool 10 minutes before removing from pan.

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