

Honey Beer Bread by Lynn's Recipes



Lynn demonstrates how to make Honey Beer Bread. This would be good to serve with any meal.

Ingredients:

- 3 cups all purpose flour
- 2 Tablespoons sugar
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 2 Tablespoons honey
- 1 -- 12 ounce can beer
- ¼ cups unsalted butter, malted

Preheat oven to 350°. Spray a 9x5x3" loaf pan and line the bottom of the pan with parchment paper. Set aside.

In a bowl, whisk together the flour, sugar, baking powder and salt. Using a wooden spoon, stir the beer and honey into the dry ingredients until just mixed.

Pour half of the melted butter into the loaf pan. Spoon the batter into the pan and then pour the rest of the melted butter on the top of the batter. Use a pastry brush to spread it around.

Bake for 50-60 minutes in the 350° oven, until the top is golden brown and a tootpick or cake tester inserted in the middle comes out clean.

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