

BEER BREAD

From Southern Living in the 1980's, shared by Sheila Soper.

PREP: 5 minutes

BAKE: 40 minutes

SERVINGS: 10

INGREDIENTS:

2 C. self-rising flour

3 Tbsp. sugar

11 oz. beer (1¼ plus 2 Tbsp.)

DIRECTIONS:

Grease and flour loaf pan.

Mix all ingredients well with whisk; batter will be slightly lumpy.

Bake at 350 degrees for 40 minutes. This bread doesn't get very brown.

