



Guinness Beer Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 cups all-purpose flour
- 12 ounces Guinness
- 1 TBS sugar
- 1 tsp baking powder
- 1 tsp salt
- 1/4 stick of butter(melted)

Instructions

Beer bread- so simple, so quick, so tasty! The only downside is that you have to sacrifice one beer, but after the smell of the bread baking fills your house you realize it was well worth it.

1. Sift flour, sugar, salt and baking powder into a large mixing bowl.
2. Add beer to dry ingredients and mix.
3. Pour batter into a greased loaf pan.
4. Drizzle butter over batter.
5. Bake at 375 degrees for 45 minutes.