

Beer Bread

Ingredients:

- 3 c. self-rising flour
- 1/4 white sugar or honey (optional)
- 12 oz. beer
- 1 stick butter or margarine, melted
- 1 c. sharp cheddar, shredded (optional)

Directions:

Preheat the oven to 350.

Grease a [Loaf Pan](#).

Mix together the flour, sugar or honey, beer, and the cheese, if using, Stir just until blended.

Pour the batter into the loaf pan.

Pour the melted butter over the batter. (You can mix the butter into the dough if you like for a softer crust.)

Bake 45-50 minutes. Cool about 10-15 minutes.

Enjoy!