

Beer Batter Bread

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*3 cups self-rising flour
3 tablespoons sugar
1 can beer
butter (for topping), melted*

Preheat the oven to 350 degrees.

In a bowl, mix all of the ingredients well. Pour into a well-greased loaf pan.

Bake for 50 minutes.

Remove from the oven. Brush with melted butter.

Return to the oven until the top is brown.

Per Serving (excluding unknown items): 1619 Calories; 4g Fat (2.2% calories from fat); 38g Protein; 329g Carbohydrate; 13g Dietary Fiber; 0mg Cholesterol; 4781mg Sodium. Exchanges: 18 1/2 Grain(Starch); 1 Fat; 2 1/2 Other Carbohydrates.