

# Beer Bread II

Mary Brunn

*Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa*

*3 cups self-rising flour  
3 tablespoons sugar  
1 can (12 ounce) beer,  
room temp  
1/4 cup butter, melted*

Preheat the oven to 350 degrees.

In a bowl, mix the flour and sugar. Stir in the beer, blending well. Pour into a greased loaf pan. Pour the melted butter over the batter.

Bake for 55 to 60 minutes.

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Per Serving (excluding unknown items): 2025 Calories; 50g Fat (23.3% calories from fat); 39g Protein; 329g Carbohydrate; 13g Dietary Fiber; 124mg Cholesterol; 5249mg Sodium. Exchanges: 18 1/2 Grain(Starch); 10 Fat; 2 1/2 Other Carbohydrates.