

Cinnamon Raisin Beer Bread

D Nemeth

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*2 cups self-rising flour
1 cup whole-wheat flour
1 teaspoon cinnamon
1/8 teaspoon cloves
1 can (12 ounces) beer
1 tablespoon honey
1/2 teaspoon nutmeg*

Preheat the oven to 350 degrees,

Grease a 9x5x3-inch loaf pan.

In a bowl, combine the two flours, cinnamon, cloves and nutmeg. Mix well.

Add the beer and honey. Mix well until blended.

Spread into the loaf pan.

Bake for 45 minutes.

Per Serving (excluding unknown items): 1515 Calories; 5g Fat (3.3% calories from fat); 42g Protein; 306g Carbohydrate; 25g Dietary Fiber; 0mg Cholesterol; 3201mg Sodium. Exchanges: 18 Grain(Starch); 1 Fat; 1 Other Carbohydrates.