

# Swiss Beer Bread

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*4 ounces Jarlsberg or Swiss cheese  
3 cups all-purpose flour  
3 tablespoons sugar  
3 teaspoons baking powder  
1 1/2 teaspoons salt  
1/2 teaspoon pepper  
1 bottle (12 ounce) beer or nonalcoholic beer  
2 tablespoons butter, melted*

**Preparation Time: 15 minutes**

**Bake Time: 50 minutes**

Preheat the oven to 375 degrees.

Divide the cheese in half. Cut half of the cheese into 1/4-inch cubes. Shred the remaining cheese.

In a large bowl, combine the flour, sugar, baking powder, salt and pepper. Stir the beer into the dry ingredients just until moistened.

Fold in the cubed and shredded cheese. Transfer to a greased 8 x 4-inch loaf pan. Drizzle with butter.

Bake until a toothpick inserted in the center comes out clean, 50 to 60 minutes.

Cool for 10 minutes before removing from the pan to a wire rack.

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Per Serving (excluding unknown items): 1723 Calories; 27g Fat (14.1% calories from fat); 39g Protein; 328g Carbohydrate; 10g Dietary Fiber; 62mg Cholesterol; 4903mg Sodium. Exchanges: 19 Grain(Starch); 4 1/2 Fat; 3 Other Carbohydrates.