



all natural

Beer Bread Mix

NET WEIGHT 16 oz

Beer Bread Directions

- Preheat oven to 350 degrees.
- Add 12 oz of beer (or any other carbonated beverage) to mix and stir just till everything is moist (do not over mix).
- Pour into a greased 9 x 5 loaf pan.
- Pour 2-3 tablespoons melted butter over the top.
- Bake for 50-55 minutes, remove from oven. Allow to cool for 5-10 minutes before removing from pan.
- Cool before cutting.

INGREDIENTS:

Unbleached Wheat Flour
(Enriched Wheat Flour, Malted Barley, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Baking Powder(Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), Salt.

This product contains wheat and was made on equipment that also makes products containing eggs, milk, soy, wheat, and tree nuts.

SKU# 80801



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Nutrition Facts

Serving Size 1 ounce (28.35g)
Servings Per Container 16

Amount Per Serving

Calories 100 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat

Sodium 170mg 7%

Total Carbohydrate 22g 7%

Dietary Fiber <1g 4%

Sugars 3g

Protein 2g 4%

Calcium 8% Iron 6%

* Percent Daily Values are based on a 2,000 calorie diet.

Davis & Davis Gourmet Foods
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