

Beer Bread

3 cups flour, (sifted) *white or whole wheat*

3 teaspoons baking powder (omit if using Self-Rising Flour)

1 teaspoon salt (omit if using Self-Rising Flour)

1/4 cup sugar

1 (12 ounce) can beer (*plus a little from 2nd beer*)

1/2 cup melted butter (1/4 cup will do just fine)

Directions:

Preheat oven to 375 degrees.

Mix dry ingredients and beer.

Pour into a greased loaf pan.

Pour melted butter over mixture.

Bake 1 hour, remove from pan and cool for at least 15 minutes.

CHEDDAR BISCUITS

3 cups all-purpose baking mix (such as Bisquick)

1 cup shredded cheddar cheese

1 cup milk

1 teaspoon garlic powder, divided

4 tablespoon salted butter, melted

Preheat oven to 450° F.

In a large bowl, combine the baking mix, cheddar cheese, milk, and 3/4 teaspoon garlic powder. Stir to form a loose dough.

Line a rimmed sheet pan with parchment paper; spoon the dough into 9 even mounds, about 2 inches apart. Bake at 450° for 8 minutes or until golden.

Stir together the butter and remaining 1/4 teaspoon garlic powder; brush over the tops of the biscuits. Serve warm.
