

Skillet Cheddar-Bacon Beer Bread

#cooking/recipe

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Skillet Cheddar-Bacon Beer Bread - Onion Rings & Things

Ingredients

4 slices bacon, chopped
3 cups flour
4 1/2 teaspoons baking powder
3/4 teaspoon salt
1/4 cup sugar
1 bottle (12 ounces) lager-style beer
1/2 cup sharp cheddar cheese, shredded
2 tablespoons green onions, chopped
4 tablespoons butter, melted

Process

Preheat oven to 375 F.

In a skillet over medium heat, add bacon and cook until brown and crisp. With a slotted spoon, remove from pan and drain on paper towels.

In a bowl, combine flour, baking powder, sugar, and salt. Stir to combine. Add bacon, cheese, and green onions. Stir to combine. Make a well in the center of flour mixture and add beer. Stir just until dry ingredients are moistened.

Spray a 12-inch cast-iron skillet with non-stick cooking spray. Transfer batter to skillet and with a spatula spread evenly. Pour melted butter over batter.

Bake in preheated for about 50 to 55 minutes or until top is golden and a toothpick inserted in the middle comes out clean. Remove from heat and allow to slightly cool before slicing. Serve warm.

Nutrition

Servings: 6 slices

Calories: 463cal

Fat: 16.7g

Carbs: 60.4g

Protein: 13.9g