

Beer Bread

#cooking/recipe

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Beer Bread Recipe - Genius Kitchen

Ingredients

3 cups flour (sifted)

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

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

Process

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.

UPDATED NOTES: This recipe makes a very hearty bread with a crunchy, buttery crust. If you prefer a softer crust (like a traditional bread) mix the butter into the batter instead of pouring it over the top.

Sifting flour for bread recipes is a must-do. Most people just scoop the 1 cup measure in the flour canister and level it off. That compacts the flour and will turn your bread into a "hard biscuit" as some have described. That's because they aren't sifting their flour! If you do not have a sifter, use a spoon to spoon the flour into the 1 cup measure. Try it once the "correct" way and you will see an amazing difference in the end product.

I have had many email from you kind folks about using non-alcoholic beverages instead of beer. That is fine to do but I highly recommend adding a packet of Dry Active Yeast or 2

teaspoons of Bread (Machine) Yeast so that you get a proper rise.

The final result should be a thick, hearty and very tasteful bread, NOT A BRICK! ;).

Thank you all for the incredibly nice comments and those of you who left a bad review - learn to sift sift SIFT! You will be amazed at the results you get.