

Beer Bread

INGREDIENTS

3 cups of all purpose flour

1 tablespoon baking powder

1 teaspoon fine sea salt

1/4 cup honey

1 bottle (12 ounces) beer

1/4 cup butter, melted

Dried Rosemary (Optional)

DIRECTIONS

Preheat oven. Heat oven to 350°F.

In a large mixing bowl, stir together the flour, baking powder and salt until combined.

Using a microwave safe cup, heat up the honey for 10 seconds in the microwave. Slowly pour the beer and honey into the flour mixture, and stir until combined. I liked using a spatula and folding these ingredients in; trying not to disturb it too much and keeping it as fluffy as I could.

Add the butter. Pour half of the melted butter into the bottom of a 9X5 inch bread pan and brush it around to grease the inside of the pan. Add the batter and spread it out in an even layer. Then brush the remaining melted butter evenly on top of the batter. *I've started using baking spray for my pan and melting half the amount of butter to pour on top. It still works just as great.*

At this point, I sprinkled some dried rosemary on the top of the bread – optional, but makes a really nice sweet and savoury mix! *My pictures are showing dry basil because we don't have rosemary at the moment.*

Bake for 40 to 50 minutes, until a toothpick or knife inserted in the middle comes out clean. Remove and transfer the pan to a wire baking rack and let the bread cool for at least 10 minutes. *My magic number for baking seems to be 40-45 minutes. I would say start with 40 and add more time if needed.*