



Please make 2 loaves per family and drop them off at the church kitchen on Saturday before the 4:00 pm mass or Sunday before the 8:30 am or 11:00 am mass. Thank you for supporting our ministry!

Homemade Beer Bread Recipe

- 3 cups of self-rising flour
- ½ cup sugar
- 1 12 oz can of beer (room temperature)
- 2 Tbs. melted butter

Directions

Preheat oven to 375°. Butter your loaf pan. Mix together flour and sugar. Pour in beer and mix thoroughly with a wooden spoon (batter will be lumpy, not smooth). Pour into loaf pan and bake for 55 minutes. When almost done (last 4 minutes), brush loaf with melted butter and put back into the oven.

This recipe makes one loaf

