

President Marci's Favorite and Flexible Beer Bread Recipe

This is a great go-to recipe if we want to take a hostess gift, have a warm bread with a good bowl of soup, or forgot to make our regular bread, as we can make and bake this in under an hour.

3 cup self-rising flour*
3 Tablespoon sugar

1 can (12 oz) room temperature beer**

Preheat oven to 375° F. Mix together all ingredients and pour into greased loaf pan or ceramic bread bowl. Bake for 40 to 45 minutes. Cool in pan for 10 minutes before removing to dry on rack.

* Making self-rising flour at home is easy. Just use this basic formula: For every 1 cup of all-purpose flour, add 1½ teaspoons baking powder and ¼ teaspoon fine salt. Whisk the ingredients thoroughly in a large bowl before measuring into your recipe.

** Use a beer you LIKE! My husband used one we didn't like to "get rid of it" and guess what? We didn't like the bread either! While the bread does not taste like beer, the beer does impart some flavor.

My husband accurately states that I never make the same recipe twice. With so many opportunities to mix it up, why not go for it?!

For a heartier bread, substitute ½ cup whole wheat flour for ½ cup of the self-rising flour.

Play with different flavor variations for savory loaves by mixing in fresh or dried herbs—dill, rosemary, marjoram, garlic, etc.

For a sweeter bread, mix in some additional sugar; spices such as cinnamon, nutmeg, cardamom; and add some nuts or dried fruit.