



## Beer Bread

375°

3 cups Bisquick

1/3 cup sugar

12 oz beer – can/bottle

Grease a 9x5 loaf pan. Whisk Bisquick & sugar together, and then add beer. Whisk until well blended. Pour into pan and bake 45-55 minutes until golden brown. You can run some butter over top. Remove from pan and cool on rack for 15 mins before trying to slice. Bread will be dense.

Our family has been making this since I was a teenager, so I'm not sure where the recipe came from, but it's a keep because we're still making it and sharing with friends!

Without Bisquick use:

3 cups of all purpose flour, sifted

3 tsp baking powder

1 tsp salt