

Beer Batter Bread

Ingredients

- 3 cup self rising flour
- 3 tbsp sugar
- 1 can beer at room temperature

Instructions

Mix all ingredients and put into a greased loaf pan. Bake at 350 for 1 hour and 10 minutes. Best served warm or toasted.

Summary

Yield: 1

Source: Maxine Peters

Prep Time: 1 1/2 hours

Category: Breads

Cuisine: American