

Ale Bread

Ingredients

Instructions

1 cup warm beer
1/3 cup hot water
2 tablespoons oil
3 tablespoons sugar
shake of salt
1 cup bread flour
1 cup wheat flour
1 cup all-purpose flour
2 1/4 teaspoons yeast

1. Preheat oven to 350.
2. Mix all ingredients together until a soft dough forms; knead; place in greased bread pan and let rise.
3. Bake for 30 minutes.

Summary

Yield: 0

Source: Serena Kill

Prep Time: 5 minutes

Category: Breads

Cuisine: American

Tags: Serena