

# 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