

# 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