

MARCH 2020

# SUPER EASY BEER BREAD

Time: 60 minutes

This beginner's bread recipe is perfect for a make-at-home brunch or adding a little something exciting to that packed lunch!

## Ingredients:

- 1.5 cups Whole Wheat Flour
- 1.5 cups All Purpose Flour
- 1 Tablespoon Baking Powder
- 1 teaspoon salt
- 1 teaspoon cardamom (or spice of your choice)
- 1 citrus fruit, zested (optional; I used a clementine)
- 3 Tablespoons honey (you can swap for a sweetener of your choice)
- 12 oz beer (I used a citrus IPA)
- 3 Tablespoons unsalted butter, melted



## Directions:

1. Preheat oven to 350° F.
2. In a large mixing bowl, whisk together both flours, baking powder, salt, cardamom, and zest.
3. Add honey and beer to the dry ingredients. Gently combine until a sticky dough forms.
4. Add 1 Tablespoon of the melted butter to the bottom of a 9x5 inch loaf pan. Lightly grease all sides of the dish.
5. Transfer the dough into the greased loaf pan and top with the remaining butter.
6. Bake for 45 - 50 minutes.
7. Allow to cool 10 minutes before slicing.