

Beer Bread



Ingredients:

- 3 c. self-rising flour
- 1 can beer (room temperature)
- 3 Tbsp. sugar

Method

1. Stir ingredients together and pour into a greased loaf pan.
2. Bake at 350°F for 30 minutes.

Courtesy of member Rena Platt, House of Lancaster Cookery Book, 1986