

- Ready Nutrition - <http://readynutrition.com> -

Best Beer Bread Recipes

Posted By [Tess Pennington](#)
On July 20, 2011 @ 8:17 am
Category: Recipes
ReadyNutrition.com

As a child, my father was always the bread maker. I would sit and watch in awe as the bread dough would slowly rise. His recipes were always perfectly delicious. As an adult, I suppose I am on that same quest for great bread recipes. And since his bread recipes are already perfected, I thought I would share his recipe with you all as well as another recipe I found on the Internet. I hope you enjoy these recipes as much as my family does.

Pop's Beer Bread

- 3 c. self rising flour
- 1 tbls. sugar
- 2 tbls. honey
- 1 bottle Samuel Adams Lager beer

INSTRUCTIONS

Mix in bowl with spoon. Pout into greased bread pan and place into a warm oven for 15 minutes.

Remove from over and preheat oven to 375 F.

Cook for 40 minutes.

No Knead Beer Bread

- 3. flour
- 1/4 tsp. yeast
- 3. tsp. salt
- 1 c. water
- 1/3 c. beer (I used a Texas beer called Shiner Bock)
- 1 tsp. white vinegar

INSTRUCTIONS:

Mix all ingredients together and pour into bread pan.

Cover bread with plastic wrap. Allow bread dough to sit and rise for 2 hours.

Preheat oven to 425. Place bread pan with risen dough in oven and reduce temperature to 350. Bake for 55 minutes or until internal bread temperature is about 200 degrees.

Article printed from Ready Nutrition: <http://readynutrition.com>

URL to article: http://readynutrition.com/resources/best-beer-bread-recipes_20072011/

Copyright © 2010 Ready Nutrition. All rights reserved.