

Beer Bread



Ingredients

- 3 cups whole wheat flour
- 2 tbsp raw sugar
- 3 tsp baking powder
- 1 tsp salt
- 12 ounces beer

Instructions

Preheat oven to 375 F. Grease a bread pan and set aside. Carefully measure flour and combine in a mixing bowl with remaining dry ingredients. Pour in beer and mix, it will eventually start to form a dough. When dough forms, use your hands to finish combining. Transfer dough to your bread pan, pressing down gently so it spreads out even. Bake for 1 hour.

Nutrition

Servings per batch: **12**

- Calories: 126
- Fat: NA
- Carbohydrate: 26g
- Dietary Fiber: 1g
- Sugars: 3g
- Protein: 4g