



Beer Bread



Servings: 1 medium, 2 small or
12 mini loaves
Total Time: 40-50 mins
Cooking Time: 20-30 mins
Pre-heat Oven to 180 °C

INGREDIENTS

500g self-raising flour
(or cake flour & 3 tsp baking powder)
1 tsp salt

330ml beer (at room temperature)
2 large eggs
100g Cheddar cheese, grated
60g pkt white onion soup powder



METHOD

Sift the flour & salt into a mixing bowl.
Add the beer, eggs, cheese & soup powder
and mix well.

Grease & press the dough into either
1 medium loaf tin, 2 small loaf tins or a tin
for 12 mini loaves.

Bake the mini loaves for 20 mins or the
medium & small loaves for 30 mins until
golden brown & cooked (a skewer comes
out either clean or with only cheese when
inserted).

Serve warm or cool.



SERVING SUGGESTION

Serve as an accompaniment to a meal with
loads of hard butter.

VARIATIONS

Replace the Cheddar cheese with other
varieties or just leave out the cheese.

