

Beer Bread

3 ½ cups all purpose flour
3 T. sugar
1 T. Baking powder
1 ½ tsp. salt (may omit)
½ cup grated white cheese
1 12 oz. beer

Take one egg, beat and hold to side. Mix all dry ingredients together and then add beer - mix well with a big fork or?

Turn out on a floured cookie sheet and kneed into a ball. Squish down a little bit. Coat the outside with the egg wash. Take a paring knife and cut at intervals such as a cross hatch. Put on a greased baking sheet. Bake at 375 for about 45 min. or until nice and brown.

Notes from Frank Bingham:

I added about 1/2 cup grated white cheese and used a standard can of beer (not the low cal. kind) and did not put in any other salt at all. The result was a loaf of bread that is just as crusty as before but tender and light in the middle. There is no beer taste and the cheese is barely there but the texture is so much lighter than the first loaf. Also, I made a longer loaf of bread rather than a flattened ball of bread. That may be part of the difference.



Notes from Barbara Lawrence:

Here is the recipe from Frank and he said this bread is nothing like a biscuit but a real good bread. He said it's worth making at least once to see if you want to keep making it. I asked him about the recipe and he said it was a hand written recipe just lying inside his Mom's recipe book and that he could remember her making it a lot when they were kids.