



## Beer Bread

Say the word beer and you have your man's attention and when he smells the aroma of homemade bread, the evening is yours.

Makes 16 servings

4 cups self-rising flour  
1/4 cup sugar  
1 (16-ounce) bottle light beer  
2 tablespoons butter, melted

1. Preheat oven 400°F. Coat 9x 5x 3-inch loaf pan with nonstick cooking spray
2. In large bowl, mix together flour, sugar, and beer, mixing only until moistened.
3. Transfer batter into prepared pan. Bake 50 minutes or until golden brown. Remove from oven, pour melted butter over top.

Nutritional information per serving:

Calories 134 Calories from fat 9% Fat 1g Saturated Fat 1g Cholesterol 4mg Sodium 411mg  
Carbohydrate 27g Dietary Fiber 1g Sugars 3g Protein 3g Dietary Exchanges: 2 starch