

# BUTTERY HONEY BEER BREAD



COOK TIME  
40-50 minutes

TEMPERATURE  
350°



SERVINGS  
1 Loaf

## Ingredients

3 C all-purpose flour  
1 T baking powder  
1 tsp salt  
1/4 C honey  
1 bottle (12 oz) beer  
4 T melted butter

## Steps

In a large bowl, whisk together flour, baking powder, and salt. Slowly pour beer (it will foam) and honey into the flour mixture. Next, stir 1/3 of the butter into the mixture until combined. Lightly oil a cast iron bread loaf pan (9 x 5 x 3 in) and preheat for about 5 min in the 350° brick oven. Take pan out of oven and pour 1/3 of the melted butter into the bottom of the pan. Then add the batter to the pan in an even layer and pour the rest of the melted butter evenly over the top of the batter. Bake in 350° brick oven for 40-50 min. When top of bread is golden-brown, and a toothpick inserted into the middle of bread comes out clean, bread is done! Serve while still warm!

## Notes

- I recommend warming the honey in the brick oven just a few seconds before pouring into the flour mixture. It will stir in so much easier!
- Use your favorite beer for this recipe. I prefer a lite fruity beer!
- The bread can be frozen and then thawed when ready to use at a later.
- Toasting this bread in a toaster is one of my favorite ways to eat this bread!