

# Honey Beer Bread



I am blogging this recipe not because I love beer. Why would you want to taste beer in a slice of bread? If you really love beer, drink it!

But I am telling you that I found [this recipe](#) last evening, and I couldn't wait and tried it right away. First, it took me only 5 minutes to whip up the batter. Second, the bread is insanely tasty – buttery, honey, malty.....Not any traditional white bread can compare with. TRY THIS!

## Ingredients (one loaf):

*3 cups all-purpose flour*  
*1 tablespoon baking powder*  
*2 tablespoons sugar*  
*1 teaspoon salt*  
*2 tablespoons honey*  
*1 can beer*  
*¼ cup unsalted butter, melted*

## Directions:

Preheat oven to 350F. Grease a 9"x5"x3" loaf pan. Line the bottom of the pan with parchment paper. Set aside.

In a medium bowl, whisk together the flour, sugar, baking powder and salt.

Using a wooden spoon, stir the beer and honey into the dry ingredients until just mixed. (Microwave the honey for 5 to 10 seconds beforehand to make it easier to stir in)

Pour half the melted butter into the loaf pan. Then spoon the batter into the pan, and pour the rest of the butter on top of the batter. Use a pastry brush to spread it around.

Bake for 50 to 60 minutes, until top is golden brown and a toothpick/knife inserted in the middle comes out clean.

**SOURCE:** <http://lululuathome.com/2011/11/honey-beer-bread-2.html>