

BEER BREAD - Serves 12



3 ½ cups all-purpose flour
3 tablespoons sugar
1 tablespoon baking powder
1 teaspoon salt
12 ounces beer
1 egg, beaten

Adjust oven rack to lower-middle position and preheat to 375 degrees.

- Mix flour, sugar, baking powder and salt in a large bowl.
- Add beer (no sips) and stir with a fork until just combined.
- Turn dough onto a floured surface, knead quickly to form a ball.
- Place bread on a baking sheet and slit an X on top with a serrated or very sharp knife.
- Brush loaf with egg wash. Bake until golden brown, about 45 minutes.
- Transfer to wire rack to cool.

Please **slice** the bread and bring it to the parish kitchen on Friday, March 17th (8:00 am – 12:00 pm) or Saturday, March 18th (3:00 pm– 5:00 pm).

THANK YOU!!