



Premium Lager Texas Beer Bread

BENT™
WATER

BREWING
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INGREDIENTS

3 cups all-purpose flour
4 tsp baking powder, sifted
1 tsp kosher salt
1/3 cup granulated sugar
12 oz Bent Water's Premium Lager
Butter, optional
Honey, optional

DIRECTIONS

Heat the oven to 350. Lightly grease and flour a 9x5 inch loaf pan. Mix all of the dry ingredients together. Stir in the beer until blended. Pour the dough into the loaf pan.

Bake 50 minutes or until a toothpick comes out clean and the top is lightly browned. Cool for ten minutes in the pan and then remove from pan. Serve with butter and honey if desired.