



Beer Bread

- 4 cups flour
- 1/4 cup sugar
- 2 tablespoons baking powder
- 12 ounces of Sodbuster Stout Ale or Off KILTer Scottish Ale
- 2 teaspoons salt
- 2 eggs slightly beaten

Mix flour, baking powder, salt and sugar. Add egg. Add enough beer to make batter. You may have to kneed flow with hands. Grease a loaf pan and bake at 375 degrees for about 1 hour.