



Long Face Beer Bread

- 3 c. self-rising Flour
- 1/4 c. brown sugar
- 12 oz. Long Face, Amber Ale

Mix all ingredients in a large bowl. Pour mixture into a well-greased loaf pan. Bake at 350 degrees for about 40 minutes or until a toothpick slides clean through the center of the bread. Brush top of loaf with melted butter or margarine.

Additional directions:

Add raisins or candied nuts for dessert bread, or substitute brown sugar with herbs for dinner bread.

