



## *Garlic Cheddar Beer Bread*





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### **INGREDIENTS**

3 cups Doudlah Farms Organics  
Flynn Creek Whole Wheat Flour

2 ½ tbsp sugar

1 tbsp baking powder

1 tsp salt

1-2 tsp of garlic powder

1 cup shredded cheddar cheese

12 oz beer

3 tbsp melted butter

### **GARLIC BUTTER TOPPING**

2 ½ tbsp melted butter

1 tsp parsley dried or fresh  
(minced)

½ tsp of garlic powder

### **INSTRUCTIONS**

Preheat oven to 350°F and lightly spray the sides of a 9x5" loaf pan.  
Set aside.

Combine flour, sugar, baking powder, salt, and garlic powder in a mixing bowl and stir. Add in the shredded cheese. Make a small well in the center of the dry ingredients. Pour in the beer and stir. Mix thoroughly.

Add half of the melted butter to the bottom of prepared loaf pan and tilt the pan around so the butter coats the bottom of the pan. Transfer batter to pan, spreading it out into an even layer.

Pour remaining half of the melted butter over the top of the batter, brushing it around so it evenly coats the top.

Bake for 45-50 minutes, until golden brown and a toothpick inserted into the center comes out clean or with just a few moist crumbs.

Whisk together garlic butter topping ingredients and brush over the top of the loaf is still hot.

Let bread cool in the pan for 5-7 minutes, brush again with any leftover garlic butter topping, then turn out carefully onto a wire rack to finish cooling.

Store at room temperature in airtight container for 3 days or freeze up to 6 months.