



Beer Bread

Ingredients

3 cups wholemeal SR Flour

½ cup water

1 can beer, room temperature

Method

Preheat oven to 180°C.

Pour water and beer in a bowl, add wholemeal SR flour. Gently mix together – do not overmix or knead. Place the mixture into 2 greased oven tins or muffin trays.

Bake for 45 minutes.

For a slight variation, sprinkle with wheat bran or oat bran prior to baking.

