Craft Brewed Beer Bread

INGREDIENTS:
14 oz. 7-Grain Bread Flour Blend
1 Tbsp. 1 ½ Tsp. Baking Powder
1 ½ Tsp. Salt
12 oz. Craft Brewed Beer (or any kind of beer)
2 Tbsp, 1 ¾ Tsp Sugar
1 Tbsp. Butter, Melted

METHOD OF PREPARATION:
To make 7-Grain Bread Flour Blend weight and mix together:
- 10 ounces White enriched Bread Flour
- 3 ounces Whole Wheat Flour
- 3 ounces Ancient Grains Flour—King Arthur

1. Combine all of the ingredients in first list except the butter in a bowl. Mix well to from bread dough. Place in a loaf pan.
2. Bake at 350°F for about 40 minutes. When done brush with the melted butter.
3. Cut into 12 slices or cut into cubes for dipping.

NOTE: Any nutritious flour may be used in place of the 7-Grain Bread Flour Blend.

SERVES: 1 Loaf = 12 slices

NUTRITION: 120 Calories, 1 g Fat, 0.5 g Saturated Fat, 0 g Trans Fat, 0 mg Cholesterol, 350 mg Sodium, 23 g Carbohydrate, 1 g Dietary Fiber, 3 g Protein

ALLERGENS: Milk, Wheat, Gluten