

# Beer Bread

3 cups flour

3 tablespoons sugar

12 ounce can or bottle of beer

1/2 cup butter, melted

Preheat oven to 375 degrees. Mix dry ingredients with beer, stirring with a wooden spoon. The batter will be lumpy. Pour into a greased loaf pan. Melt 1/3 of butter and pour over the top. Bake for 40 minutes. Melt next 1/3 of butter and pour over the top. Bake for 10 minutes. Melt and pour the last 1/3 of butter over the top and bake for 10 minutes more. Remove from pan onto a wire rack and let cool for 30 - 40 minutes before serving.