

Beer Bread

SERVINGS
8

PREP TIME
5 MIN

COOK TIME
60 MIN

TOTAL TIME
1 HR 5 MIN

This rich beer bread uses 5 simple ingredients to create a flavorful, plant-based loaf with minimal effort. Perfect for any occasion, this easy bread will quickly become a favorite.



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Ingredients

Directions

Beer bread is a wonderful compliment to chili's & stews, dips and charcuterie boards, to BBQ's and breakfasts. We suggest using a rich and hearty beer to enhance the bread's flavor. Prefer a non-alcoholic option? Substitute with ginger ale instead.

1

- 3 Cups Self-Rising Flour
- ¼ Cup Sugar
- 1 tsp Salt
- 3 tbsp Vegan Butter
- 1 Can Flavorful Beer

- Preheat oven to 350°.
- Sift flour into large bowl.
- Add sugar and salt to bowl and lightly combine.
- Melt v-butter and add to bowl.
- Add beer to bowl.
- Mix until shaggy and fully combined.

2

- 3 tbsp Vegan Butter

- Grease a loaf pan.
- Add mixture to loaf pan
- Pour additional (3 tbsp) v-butter on top of loaf.
- Place loaf pan on cookie sheet to protect oven from spills as it rises.
- Bake for 1 hour.

3

SERVE WITH

- Vegan Butter
- Jam

- Slice into thick slices and serve with vegan butter or jam.