



Cheesy Beer Batter Bread

Servings: 0

Ingredients

- 3 cups flour
- 1 Tbsp. Baking Powder
- 3 Tbsp. sugar
- 1 tsp. salt
- 1 cup Kraft Old Cheddar Shredded Cheese
- 1 bottle (341 mL) beer, at room temperature
- 2 Tbsp. non-hydrogenated margarine, melted

Directions

HEAT oven to 375°F.

MIX first 4 ingredients in large bowl until blended. Stir in cheese. Add beer; stir just until dry ingredients are moistened. (Do not overmix. Batter will be lumpy.)

POUR into 9x5-inch loaf pan sprayed with cooking spray; drizzle with margarine.

BAKE 35 to 40 min. or until toothpick inserted in centre comes out clean.

Cool bread in pan 10 min. Remove from pan to wire rack; cool completely.

Note: Batter can be prepared ahead of time. Freeze in airtight container up to 2 months. Thaw in refrigerator before pouring into prepared pan and baking as directed.

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