

# *beer bread recipe tags*

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*Merry Christmas!*

## Beer Bread Mix

Just add beer & butter!

1. Preheat oven to 375°F. Pour the dry ingredients into a mixing bowl. Add the room-temperature beer all at once, mixing as little as possible; the batter should be lumpy.

2. Pour batter into a greased 9x5x3-inch loaf pan and brush the top with 2 tablespoons melted butter. Bake for 35 to 40 minutes, or until an inserted skewer comes out clean. Turn out onto a rack to cool.

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