

# Beer Batter Bread

From [Bakingbetter.com](http://Bakingbetter.com)

3 cups all purpose flour  
1 tablespoon baking powder  
2 tablespoons sugar  
1 teaspoon salt  
2 tablespoons honey  
12 oz. Beer (1 ½ cups)  
¼ cup melted butter

Preheat oven to 350 degrees. Grease a standard 9x5” loaf pan.

Combine flour, baking powder, sugar and salt together in a bowl. Stir well to combine.

Add the honey, beer, and melted butter. Stir just until combined, you should have a sticky, lumpy batter.

Dump batter into prepared pan and smoosh around evenly in the pan.

Bake for 35-45 minutes or until nicely golden brown. Remove immediately from loaf pan onto cooling rack. Serve warm.