

Basil Beer Bread

From – *Linda Steele*

3 cups self rising flour
3 Tbsp sugar
½ cup chopped fresh basil leaves
1 ½ cups warm beer

- Preheat oven to 350F.
- In a large bowl, mix the flour and sugar.
- Stir in the basil, then the beer.
- Mix until thoroughly blended.
- Pour into a well greased 9 X 5 X 3 inch loaf pan.
- Bake until straw inserted in the center comes out clean, about 50 minutes.
- Turn the bread out of the pan and cool on a wire rack.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com