

Cheddar Jalapeno Beer Bread from She Makes and Bakes

Prep time: 15 minutes; Bake time 50-60 minutes at 350

Makes one 9-inch loaf



3 cups all purpose flour

1 tablespoon baking powder

1 teaspoon salt

3 tablespoons sugar

1 1/2 cups cheddar, cubed

1 jalapeno, sliced and seeds removed

12 ounces good quality beer (I used Sam Adams Octoberfest)

1/2 cup butter, melted

Preheat your oven to 350 degrees.

In a large bowl, mix together the flour, baking powder, salt, and sugar. Add in the cubed cheese and sliced jalapeno. Pour in the beer and stir until combined.

Spray a 9-inch loaf pan with cooking spray. Pour half of the melted butter in the pan. Spoon the batter in the pan and pour the remaining butter on top. Place in the oven and bake for 50-60 minutes until the bumpy crust is golden brown.

Remove from the pan and serve immediately.