

Jazz in the Kitchen

CHEESY BEER BREAD

Adapted from Honest Fare, February 2010: [Beer Bread](#)

Ingredients:

2 1/3 cups all purpose flour
2/3 cups whole wheat flour
1 tablespoon baking powder
1 1/2 teaspoons salt
4 tablespoons sugar
1 tablespoon Italian seasoning (or other herbs of choice)
12 oz. beer
1 cup mozzarella cheese (or other cheese of choice)
3 tablespoons of butter

Directions:

1. Pre-heat oven to 375 degrees and grease a 9 x 5 inch loaf pan.
2. Mix flours, baking powder, salt, sugar, and seasoning in a large bowl until well-combined (until whole wheat flour is indistinguishable).
3. Add the beer and mozzarella cheese and mix well. Once batter is fully combined it should feel stiff—don't over mix or it will be dense. Pour into prepared pan.
4. Melt the butter and pour it over the top of the batter.
5. Bake bread in the oven for 45 minutes to one hour— the types of cheese and beer used may affect cooking time. The bread is done when a toothpick inserted into the center comes out clean. If top is browning too quickly and the bread is not done, remove and cover the pan with foil to prevent burning, then return to oven.