

Beer Bread

Yield: 10 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/self-rising-flour-italian-bread-recipe>

Ingredients:

- 3 cups self rising flour
- 1/3 cup sugar
- 1 teaspoon kosher salt
- 12 ounces beer I used Bud Light
- 2 tablespoons melted butter

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 5 milligrams
4. Fat: 2.5 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 730 milligrams
9. Sugar: 7 grams

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