

## *Idiot's Kitchen Recipe – Beer Cheese Bread*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from America's Test Kitchen Family Baking Book



Ingredients:

- 2 ½ cups flour
- 3 Tablespoons sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup Gruyere Cheese (or sharp cheddar), grated
- 1 ¼ cups beer – Brown Ale recommended by me, Pale Ale or Pilsner recommended by the original recipe
- 4 Tablespoons Butter, melted
- 1 Tablespoon Butter extra for greasing pan and then melted to top bread batter

Preheat the oven to 375 degrees.

Melt 4 Tablespoons of butter and set aside to cool.

In a large mixing bowl, combine 2 ½ cups flour, 3 Tablespoons sugar, 4 teaspoons baking powder, 1 teaspoon salt, and ½ teaspoon pepper. Add 1 cup grated Gruyere cheese. Mix the dry ingredients together to be sure that the cheese doesn't get clumpy.

Pour in 1 ¼ cups beer and the cooled, melted butter. Stir just until the ingredients are combined. Do not over stir.

Spoon the batter into a greased 9x5 inch loaf pan. Smooth the top of the batter gently with a spatula. Brush the top of the batter with the remaining 1 Tablespoon melted butter.

Bake at 375 for 40 – 45 minutes until golden brown and a toothpick inserted into the middle comes out clean with only a few crumbs attached.

Cool the bread in the pan for 10 minutes and then on a wire rack for at least an additional 40 minutes so that the bread doesn't fall apart when sliced.