



## Easy Eagle IPA Beer bread

### Ingredients

- 330 ml Eagle IPA beer
- 375g self-raising flour
- 3 tbsp golden caster sugar
- 2 tsp baking powder

### Method

- Preheat the oven to 180 degrees C.
- Sieve the flour into a large bowl.
- Add the sugar and baking powder. Using a wooden spoon, stir really well to combine.
- Add the whole bottle of beer and mix well with a wooden spoon.
- Pour the mix straight into a lined loaf tin and place straight into the oven.
- Bake for 50 minutes or until the top is golden brown.
- Serve with butter and strong cheeses.

