

Recipe Name: Cheddar Beer Bread Recipe - Cheesy Bread Recipe

Diet Type:

Course: Appetizer

Cuisine: Continental

Quantity: 1 serving



Ingredients

Ingredient	Quantity
• 1-1 /2 cups All Purpose Flour (Maida)	4
• 1/2 cup Cheddar cheese - shredded	
• 4 cloves Garlic - finely chopped	
• 1 tablespoon Sugar	
• 2 teaspoons Baking powder	
• 1 teaspoon Salt	
• 1-1/4 cups Beer	
• 2 Tablespoons Butter	
• 2 teaspoons Mixed Herbs (Dried)	

Preparation

- To begin making the Cheddar Beer Bread Recipe, grease a loaf pan with butter and dust it with flour and keep it ready.
- Preheat the oven to 180 degree Celsius.
- Heat butter in a pan on medium flame, add the garlic and fry until it turns light brown.
- This will take a couple of minutes.
- Once the garlic is brown, turn off the flame and add the mixed herbs.
- Set aside.
- Gently mix these Beer Bread ingredients.
- Finally, add in the beer (freshly opened can/bottle with all its fizz) and mix using a whisk.
- Continue to whisk till you get a smooth batter.
- Transfer this Cheddar Beer Bread batter to the prepared loaf tin, top it with the remaining cheese and place the Cheddar Beer Bread tin in the oven.
- Bake the Cheddar Beer Bread Recipe for 25 minutes or until a pricked toothpick comes out clean.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
250	8	36	10	1	2

