

# Fartless Beer Bread

## *Additional Ingredients Needed*

- 1 12 oz. bottle of your favorite beer
- 1½ cups of grated cheddar cheese (optional)
- 1 tbsp. softened butter or margarine

## *Step #1: PREPARATION*

**\*This recipe is not for a bread machine\***

Preheat your oven to 350° F. Empty the contents of the package into a large mixing bowl. At this time, for added flavor, you may add 1½ cups of grated cheddar cheese. Mix the cheese throughout the dry mixture.

Now out of a six-pack of your favorite beer, remove 1 12 oz. bottle and add it to the mixture. It will foam up somewhat. Stir until the dough becomes a uniform consistency. Place the dough into a buttered standard sized bread pan. Form the dough to all sides of the pan. Slop 1 tbsp. of softened butter or margarine over the top of the bread dough.

## *Step #2: BAKING*

Place the bread in the oven for approximately 45 minutes. When finished, the bread will be golden brown with a few cracks. The remaining beer is for the chef and their company to enjoy while the bread bakes or when preparing our *Fartless Chili Makin's*.

We here at the *Fartless Factory* hope you enjoy our beer bread as much as we do. Don't forget that the *Fartless Beer Bread* bag can be easily made into a hot pad or trivet.

## *Ingredients Included:*

Wheat Flour  
Minced Onion  
Garlic  
Sesame Seed  
Poppy Seed  
Baking Powder  
Baking Soda  
Salt  
No MSG Added