

CIVITANS COOK:

Beer Bread;

3 cups of self-rising flour

½ cup of brown sugar

1 12oz. can beer (room temperature)

Mix well and pour into loaf pan sprayed with Pam.

Let set for 15 minutes

Bake in pre-heated oven at 400 degrees for 30 minutes.

Thanks to Dot Ray for this quick and delicious treat!