



Noreen's Kitchen

Bacon Cheddar Beer Batter Bread

Ingredients

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| 3 c. flour | 1 tsp. paprika |
| 1 tablespoon baking powder | ½ teaspoon Cayenne pepper |
| 1 teaspoon salt | 1 teaspoon cracked black pepper |
| 2 tablespoons sugar | 1 -12 ounce bottle beer |
| 1 teaspoon. garlic powder | 2 large eggs, lightly beaten |
| 1 teaspoon onion powder | 1 cup cooked and crumbled bacon |
| 1 teaspoon dried parsley | 1 c. shredded cheddar cheese |
| 1 teaspoon dried chives | Additional bacon and cheese for topping |

Step by Step Instructions

Preheat oven to 375 degrees.

Prepare a 9 x 5 bread pan with cooking spray and a strip of parchment paper that over hangs the long sides. Also spray the parchment paper lightly. Set aside.

Combine dry ingredients in a large bowl and whisk well to combine.

Add cheese and bacon to the dry ingredients and toss.

Add eggs and beer to the dry mixture and stir well to form a batter. Be sure there are no dry pockets.

Pour batter into prepared bread pan and spread evenly.

Top with additional shredded cheddar and crumbled bacon.

Bake for 45 to 60 minutes or until a skewer inserted in the center comes out clean and free of raw batter.

Remove from oven and allow to cool in the pan for 10 minutes before removing to a cooling rack.

Cool completely before slicing and serving.

Cooled bread should be stored in an airtight container or wrapped tightly in plastic and can be kept for up to 5 days (if it lasts that long). You can also tightly wrap and freeze this bread for up to three months. Thaw on counter before warming and serving.

ENJOY!!