



ROYAL
VOLUNTARY
SERVICE

NO-KNEAD BEER BREAD

by Alison Crouch

Ingredients

- 500 g self-raising flour
- 1 tsp salt
- 500 ml beer
- 2 tbsp honey
- Some oil or butter for greasing

Method

1. Sift the flour and salt into a large bowl.
Meanwhile, mix the flour and salt in a large bowl.
2. Pour in the beer, stirring it in with a wooden spoon as you go.
3. Make sure the beer is mixed in well, so there are no lumpy flour bits!
4. Spoon into a greased 1lb loaf tin.



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5. Bake in a pre-heated oven gas 6 / 180*c / 4008F for 30 minutes or until cooked.
6. The finished bread will be golden brown, hollow when you tap the bottom, and firm to the touch.

OUR THANKS TO ALISON CROUCH FOR THIS GUIDE.

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