

# *Beer Bread*

(So easy and yummy!  
Recipe from Mike's classmate Sandy)

Grease 1 standard size loaf pan.  
Preheat oven to 350°F.

Mix together by hand:

- 3 cups self-rising flour
- 5 heaping tablespoons of sugar (or 1/3 cup heaping)
- 1 can of beer (Budweiser is fine)

Bake at 350°F for 35-45 minutes.  
Remove from loaf pan to cool.