

# St. Patrick's Day Signature Recipe

## Ingredients

3 cups	Flour
¼ cup	Sugar
2 tsp.	Baking powder
1 tsp.	Kosher salt
1¼ cups	Sharp cheddar cheese, grated
12 oz.	Beer, India Pale Ale
¼ cup	Unsalted butter, melted

# Beer & Cheddar Bread

## Directions

1. Preheat oven to 350°.
2. Prepare 2, 9x5 inch loaf pans by spraying with non-stick cooking spray.
3. In a bowl, combine the flour, sugar, baking powder, salt and 1 cup of the shredded cheese.
4. Pour in the beer and melted butter and stir well to combine. Pour the batter into your loaf pan and sprinkle the remaining cheddar on top.
5. Bake for 45 minutes or until a toothpick inserted in the center comes out clean and the top is crisp and golden brown.
6. Let cool completely in the pan on a wire rack before removing from the pan.