



# Cheddar Jalapeno Beer Bread

## Ingredients

- 1 package Cheddar Jalapeno Beer Bread Mix**
- 12 oz. beer or club soda, room temperature**  
(dark beer will have a nuttier taste)
- 1/4 cup butter, melted**
- 1/2 cup shredded cheese (i.e., Cheddar, Monterey Jack)**

## Directions

Preheat oven to 350F. Grease 9x5-inch loaf pan.

Combine Cheddar Jalapeno Beer Bread Mix and contents of included leavening packet in a large bowl. Stir dry mix together thoroughly with a fork, then add beer and shredded cheese. Mix well until blended. Do not eat raw, unbaked batter.

Allow to set in pan for 15 minutes before baking. Bake for 40 to 50 minutes until bread lightly springs back to touch. Bread must be baked thoroughly, until a toothpick inserted in center comes out clean.

Remove from oven and let cool in pan for 10 minutes. Remove from pan and let cool on a wire rack. Tightly wrap with plastic wrap to retain moisture. Bread may be served after baking.

Notes:

Sliced bread may be toasted. Allowing baked bread to sit overnight intensifies flavor. You may need to alter liquid amounts for high altitude cooking.

**Servings: 17 slices**

Source: Country Home Creations, Inc. (Home and Gift Gallery)