



Honey Beer Bread

This Honey Beer Bread is SO easy to make! We sell honey from Smith Talbot Apiaries based in Naperville. Some of their hives are located on our Oswego farm. The honey is harvested, bottled, and brought to our farmstands so you can enjoy local honey!

Ingredients:

3 cups self-rising flour

1/4 cup honey

12 oz. bottle of beer (your choice)

Directions:

Combine ingredients and pour into a greased and floured bread loaf pan. Bake at 350 degrees for 50-60 minutes until golden brown. Remove from oven to cool. After 10 minutes, remove from pan to cool on wire rack.

Yield: 1 loaf

