



Beaufort House Inn ~ Asheville NC 28801

[www.beauforthouse.com](http://www.beauforthouse.com)

## Honey Craft Beer Bread

This is best served warm out of the oven, but can be gently re-heated at a later date. If not serving right away, suggest freezing until needed as the bread will dry out in the fridge quickly.

**Serving portions: 8 mini loaves**

### Ingredients:

- 3 cups All Purpose Flour
- 2 Tbs sugar
- 1 Tbs Baking Powder
- 1 Tsp Salt
- 2 Tbs Local Honey
- 12 oz Craft Beer (Highland Gaelic worked well)
- ¼ cup melted butter drizzle

### Preparation:

- Heat oven to 350' and prepare mini loaf pans with light brush of melted butter or spray olive oil.
- Mix all dry ingredients together
- Gently heat honey
- Add heated honey and beer to dry ingredients
- Blend gently until just mixed
- Scoop batter equally into each of the mini loaves
- Drizzle with melted butter - Bake for 45 minutes
- Note: Test for doneness at 40 minutes

### Presentation:

- May be served with compound honey butter and/or fresh fruit on the side
- Individual serving is either a whole mini loaf or diagonal cut ½ mini loaf