

Honibe Honey n'Beer Bread

Chef Ilona Daniel

Ingredients:

- 3 cups all-purpose flour
- 2 Tbsp. sugar
- 1 Tbsp. baking powder
- 1 tsp. salt
- 2 Tbsp. Honibe Honey
- 1 bottle PEI Brewing Company Sir John A Honey Wheat Beer
- 4 Tbsp. (half stick) butter, melted

Directions:

1. Preheat the oven to 350 degrees F. Grease a loaf pan.
2. In a medium bowl, whisk together the flour, sugar, baking powder and salt. Using a wooden spoon, stir the beer and honey into the dry ingredients until just mixed. (I put my honey in the microwave for a few seconds. Mix very lightly, just to make sure all the ingredients had come together and all the dry ingredients were incorporated into beer.)
3. Pour half the melted butter into the loaf pan. Then spoon the batter into the pan, and pour the rest of the butter on top of the batter.
4. Bake for 50 to 60 minutes, until top is golden brown and a toothpick/knife inserted in the middle comes out clean.