Easy No Rise Beer Bread

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I LOVE bread. Seriously. I don?t even care that there is so little nutritional value to it. It is delicious, especially when it is still warm from baking. Plus, making your own bread at home makes your house smell fantastic. You really can?t beat that. Because of this, I decided that tonights venison roast desperately needed some bread to go with it. Since I had bought a 6 pack of beer so I could cook the roast in one in the crock pot, I decided that beer bread was the clear winner to go with dinner (Rhyme unintentional).
I got this recipe from one of my good friends. She was the one who introduced me to the scrumptious beer bread in the first place. I had no idea what she was talking about when she asked if I would like a slice of beer bread, but I accepted? and fell in love. I normally have all the ingredients on hand

(well? sometimes the beer is missing?) and it?s so easy to whip up quickly; which I especially love, when I do not have time to wait for bread to rise twice!



No Rise Beer Bread

Prep time: 5 minutes
Bake time: 45-50 minutes
Preheat oven to 375 degrees



3 Tablespoons sugar
3 cups self rising flour

(substitute 3 cups of all purpose flour, 3 teaspoons baking powder and 3/4 teaspoon salt)

1 bottle of beer

Mix all ingredients together well in a bowl. Transfer dough to a bread pan. Bake in oven at 375 degrees for 45-50 minutes or until done.

I hope you all enjoy this recipe as much as we do! It?s best served warm with some butter on top! In my opinion, it goes

well with almost any meal.



If you don’t use or have run out of self-rising flour here is how to substitute in regular all purpose flour.

1 cup self-rising flour = 1 cup all purpose flour plus 1 tsp baking powder and 1/4 tsp salt

For a handy printable list of common kitchen substitutions look to **Common Sense Homesteading‘s Handy Kitchen Substitution** post.

If I didn’t have any beer in the house, I would probably try ginger ale in place of the beer. Usually, its the carbonation along with the flavor that is needed.

And, if I was truly feeling the need to be adventurous, I would try the recipe using this **Homemade Ginger Ale** recipe I saw recently on **Fresh Eggs Daily.**

Maybe make enough extra ginger ale to enjoy with your meal!



Looking for more bread recipes? Here’s a recent post where I tested four different bread recipes.

This bread would be the perfect accompaniment to the Baked Venison Meatballs that we shared on this site last week.

Enjoy!