

Beer Bread Variations

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TO MAKE

Hawaiian Bread
Cinn-A-Dew
Irish Soda Bread
Chocolate Cherry Bread
Cherry Bread Variation
Cranberry Orange Bread
Orange Bread
Peanut Butter Bread
Banana Bread
Coconut Bread

Pizza Dough

Drop Biscuits
Corn Bread
Chocolate Chip Banana

SUBSTITUTE THIS INSTEAD OF BEER, cooking times vary:

Mountain Dew
Mountain Dew. ½ c. cinnamon chips, sprinkle 1 Tbsp. Sugar
1½ cups milk of choice, 1½ cups raisins
Cherry Coke, chopped maraschino cherries, chocolate chips
Dr. Pepper and chopped cherries
Orange juice and chopped cranberries
Orange crush and drained mandarin orange chopped
Cream Soda and ½ c peanut butter chips. Sprinkle with sugar.
2 cups of real ripe bananas and 8oz of Sunny Delight
beer or carbonated water, 8 oz can crushed pineapple in natural juices, drained,
1C sweetened coconut flakes
1 cup and 3-4 Tbsp. Beer. Mix well. Cover, let sit 5 min. Roll on floured surface,
put into pizza pan, bake at 325 for 15-20 min. Use **Dried Tomato & Garlic
Pesto** as sauce.
12oz. Buttermilk
15oz Creamed Corn, 1/3 c oil, no beer or soda
1 can soda. 1 med. banana, mashed 1C semi-sweet chocolate chips

More Bountiful Beer Bread Variations

To Make

Herb Bread
Garlic Bread
Italian Bread
Bacon Bread
Seasoned Bread
Focciaca Bread

Cheesy Pepperoni Bread

Use BEER and

Spinach and Herb Mix to taste
½ c Parmesan Cheese and Garlic Garlic to taste
Add ¼ cup Dried Tomato and Garlic Pesto
Add ¼ cup Bacon Bacon
2 Tbsp. Seasoned Salt
Add 3 Tbsp. **Dried Tomato and Garlic Pesto**. Spread to 1” thickness on
baking sheet/pan, brush with olive oil. Bake 15-20 minutes.
1 beer, 2C shredded mozzarella cheese, 1C chopped pepperoni slices, 2TBSP
Garlic Garlic™ Seasoning

AND EVEN MORE VARIATIONS

- Place in “balls” or use mini pie tins to make bread bowls or round baking dishes
- Try using a different kind of beer for different tastes. For example; use Raspberry Wheat for a slight raspberry taste. Guinness for a dark sweet bread.
- Use mini bread pans, wrap finished loaf with colored plastic wrap and tie with ribbon for great gifts.
- Use batter to make chicken and dumplings
- FYI–bake a whole loaf, then cut into bite sized, yields approx 144 pieces (easy math for entertaining)
- Use leftover beer bread cubes for croutons, spray with buttery pam, sprinkle Season Salt, bake til crisp