



Onion Dill Beer Bread

Janice shared this delicious bread at our 2018 Annual Herb Sale in honor of hops being the 2018 Herb of the Year.

- 3 c self-rising flour
- 12 oz beer, your choice
- 4 T sugar (optional)
- 1 T dehydrated onion
- 1 t dried dill weed
- ¼ c butter, melted

Grease 8"x4" loaf pan well or spray with cooking spray.

Stir all ingredients together with a wooden spoon or plastic spatula.

Spread evenly in greased loaf pan.

Pour melted butter over the batter.

Bake in a 375 degree preheated oven for 45 minutes.

Remove from oven and allow to cool about 15 minutes before turning out onto cake racks to cool completely.