



sturgeonriver.com

**STURGEON RIVER
POTTERY**

231-347-0590

Potter Tested Beer Bread

For use in your Sturgeon River Bread Baker!

- 3 Cups Self Rising Flour
- 4 Tbls. Sugar
- 1 Can Warm Beer
- 1 Can Cold Beer *(this is for later to enjoy with the fresh bread and is optional!)*

Mix ingredients together and pour into a greased "Bread Baker". Place in a cold oven so that the baker heats with the oven. This will keep you from cracking your baker. Bake at 375° for 40 to 45 minutes.

Enjoy!

Steve & Karen