

KILLIAN'S IRISH BREAD 1 loaf 350 degrees Bake 1 HOUR

1/2 cup sugar
1 12 oz. bottle Killian's Irish Red Beer
3 cups Self-Rising Flour -sifted

Preheat oven 350 degrees.

Spray or Grease loaf pan (I put a small piece of parchment paper on the bottom.)

In large bowl: sugar, then beer (add color) and whisk, then flour.

Whisk well, will have very small white pieces

Mix all ingredients with a whisk. Pour into loaf pan.

Bake 1 hour ! Uncovered.

Wait 5 minutes and then remove bread to cooling rack to release steam from the bottom.

Serve with Cranberry Orange Cream Cheese Spread OR butter and Current Jelly.
Store in refrigerator in plastic baggie.

This is sooo easy to make. When I make for the Senior Group at my church,
I make the bread GREEN. [And tell them it has been blessed by a kiss from a
Leprechaun !]

I use Wilton's Icing Color - Kelly Green. I take Popsicle stick and
dip about 1/2 inch into the green gel and swirl in sugar and beer. Then add flour and
whisk.

If not green enough, swirl what green is left on stick---or just add a smidge more green
gel.