

Recipe #4

Cheesy Jalapeno Bread

Submitted by Amanda S of Bowling Green

Serves: 4-6

2 1/2 C. flour
2 T. sugar
2 1/2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. dried oregano
1/2 tsp. salt
1/2 tsp. dried basil
1 can beer
1 C. shredded cheese
1 T. chopped, seeded jalapeno peppers

Directions:

Grease bottom of 8x4x2 inch or 9x5x3 inch loaf pan - set aside. In large bowl stir together flour, sugar, baking powder, oregano, baking soda, salt & basil. Add beer, cheddar cheese & jalapenos. Stir just until combined (batter should be lumpy). Spoon batter into pan. Bake @ 375degrees for 35-40 mins. Or until golden brown. Cool 10 minutes. Remove from pan.