



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

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CHEESY HERBED BEER BREAD



This rustic quick bread uses the yeast in beer to make it rise. The fresh herbs, spring green onion, and sharp cheese make it delicious! It makes a hearty morning slice of toast with real butter or as a side to a hot bowl of chili.



01 HR 05 MINS



Serves 8 Slices



Featuring

[Mova's Farm](#)

INGREDIENTS

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- 3 cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoon baking powder
- 1/2 teaspoon fresh ground black pepper
- 1/4 cup white granulated sugar
- 1 teaspoon dried thyme
- 2 teaspoons fresh rosemary, chopped
- 2 stalks spring green garlic or green onion, both white and green parts, chopped
- 2 tablespoons fresh parsley, chopped
- 1/2 teaspoon ground cayenne pepper (optional)
- 12 oz. bottle of beer
- 1 1/2 cups sharp cheddar cheese, grated

METHOD

Preheat oven to 375°F.

In a large bowl mix flour, baking powder, salt, pepper, cayenne pepper (if using), sugar, and herbs until well combined. Pour in the beer and combine everything. Add cheddar cheese. Mix well. The batter will be thick and sticky.

Turn over into a greased loaf pan and spread evenly. Use your fingers or an oiled wooden spoon. Bake at 375°F for 50 to 55 minutes. The bread is done when a long toothpick test comes out clean.