

Pumpkin Beer Bread

Ingredients:

- 3 cups unbleached all-purpose flour
- 1/4 cup light brown sugar
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1/4 teaspoon ground clove
- 1/3 cup pumpkin puree
- 1 - 12oz bottle pumpkin beer
- 4 tablespoons unsalted butter, melted

Makes 1 9X5 loaf bread

Prep time: 10 minutes

Cook time: 45-50 minutes

Directions:

- Heat your oven to 350 degrees and grease a 9X5 loaf pan
- In a medium bowl combine the flour, sugar, baking powder, salt, cinnamon, nutmeg and clove.
- Make a well in the center of the dry ingredients and add the pumpkin puree, beer and melted butter.
- Stir until well combined.
- Pour the batter in your prepared loaf pan and bake for 45-50 minutes or until a toothpick insert in the center comes out clean and the top is crisp and cracked.
- Let cool completely on a wire rack before removing from the pan to finish cooling.
- Store in an airtight container for 2-3 days.