

Cheddar Chive Beer Bread

adapted from *Cook's Illustrated Cookbook*

makes one 4 x 8 inch loaf

- 2 1/2 cups (12 1/2 ounces) all-purpose flour
- 4 ounces (1 cup) grated cheddar cheese
- 1 tablespoon minced chives or garlic chives
- 3 tablespoons sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon ground pepper
- 1 1/4 cups beer
- 5 tablespoons unsalted butter, melted and cooled



Preheat the oven to 375 degrees. Butter a 4 x 8 inch loaf pan.

Whisk together the flour, cheese, chives, sugar, baking powder, salt, and ground pepper. Stir in the beer and 4 tablespoons of the melted butter.

Spoon the batter into the prepared loaf pan. Smooth the top with a spatula. Brush the last tablespoon of butter over the top and slide the loaf into the preheated oven.

Bake for 40-50 minutes or until the top is lightly browned and a toothpick inserted in the center comes out clean. Allow the bread to cool in the pan for 10 minutes on a wire rack. Then run a knife along the inside edge of the pan to loosen the loaf and turn it out. Place the loaf back on the rack and let cool for another 30 minutes or so before slicing.