

IRISH STOUT BREAD (Source: Bessemer Cookware Recipe)

(2.5Lt Saucepan and Lid)

Ingredients:

3 cups SR Flour

1 x 375m Irish Stout Beer

Pinch Salt

½ cup grated cheese

Method:

1. Place SR flour, salt and beer in the saucepan and mix together.
2. Sprinkle the cheese on the top, place the lid on with the vent closed until lid is touch hot (about 10mins) then open the vent and turn down to low (another 10 mins). Turn out and place back in the saucepan upside down to brown the top for further 5-7mins.