

## Beer Bread



3 cups self -rising flour

½ cup sugar

1 12 oz. can of beer ( or can of soda)

1 Tbs. southwest chipotle seasoning or Italian Herb

In a bowl measure the flour, sugar and seasoning: slowly add beer down the side of the bowl to prevent foaming. Mix together until dough forms. Place in loaf pan.

Bake at 350\* for 30 – 35 min.

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## Pull Apart Bread



1 Tbs. Cinnamon Vanilla spice

½ cup sugar

1 can (12 oz.) refrigerated biscuits

¼ cup butter (melted)

Heat oven to 400\* Spray the loaf pan

In a small bowl combine the Cinnamon Vanilla spice and the sugar. Mix well.

Separate the dough into 10 biscuits, cut each into quarters. Dip each in melted butter, roll in Cinnamon Mix. Arrange in prepared loaf pan.

Bake 20 – 25 min. Cool 2 min. Loosen edges. Invert onto a serving plate.