

Herbed Beer Bread Mix

Jar Mix:

- 3 cups all-purpose flour
- 3 tablespoons granulated sugar
- 1-1/2 tablespoons baking powder
- 1 tablespoon dried parsley flakes
- 1 tablespoon dried sage
- 1 tablespoon dried rosemary
- 1 tablespoon dried thyme
- 1-1/2 teaspoons salt

For Serving:

- 1 tablespoons butter
- 1 tablespoon grated Parmesan cheese

1. Combine all ingredients in a medium bowl and gently whisk to combine.
2. Pour the mix into a clean 1-quart jar. Apply the lid and store in a cool, dry place until ready to use or give.

To use this mix: Preheat oven to 350°F. Butter a 9x5" loaf pan. In a medium bowl, combine Herbed Beer Bread Mix with 12 ounces warm beer and stir until just combined (a few lumps are ok). Pour in prepared pan and dot with 2 tablespoons butter, cut into small pieces.

Bake for 45 to 50 minutes, until the crust is golden brown. Top the batter with grated Parmesan cheese.