

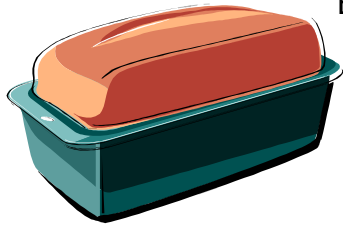
Instructions for the Beer Bread M-Event

Attached to this are the recipe to attach to the mix and invitations ready for you to customize for your night.

Decorations: None are necessary.

Food: Serve fresh beer bread with butter or honey butter.
(you can buy honey butter in the store or I use equal amounts of honey, butter and pd sugar)

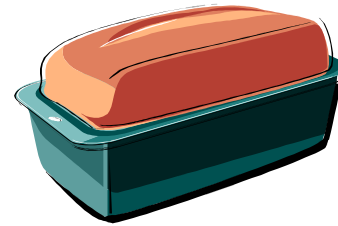
- Use either self rising flour or regular flour and add baking powder and salt – see recipe.
- Find nice zip lock bags or plastic bags with ties.
- Have each women put flour and sugar into each bag and attach recipe with ribbon.
- TIP: Sifting flour for bread recipes is a must-do. Most people just scoop the 1 cup measure in the flour canister and level it off. That compacts the flour and will turn your bread into a "hard biscuit" as some have described. That's because they aren't sifting their flour! If you do not have a sifter, use a spoon to spoon the flour into the 1 cup measure. Try it once the "correct" way and you will see an amazing difference in the end product.
- TIP: If you use non-alcoholic beverages instead of beer. That is fine to do but I highly recommend adding a packet of Dry Active Yeast or 2 teaspoons of Bread (Machine) Yeast so that you get a proper rise.
- The final result should be a thick, hearty and very tasteful bread, NOT A BRICK!



Beer Bread Recipe

3 cups self rising flour
OR
3 cups flour
3 teaspoons baking powder
1 teaspoon salt

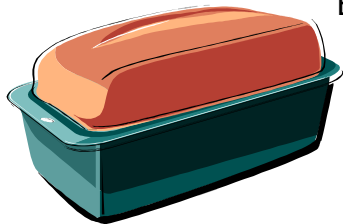
3 T sugar
12 oz beer or soda (warm stale beer is best)
1/4 -1/2 C butter or margarine, melted (optional)
Mix dry ingredients and liquid. Pour into a greased loaf pan.
Pour melted butter over top.
Bake 50 -60 minutes at 350 degrees.
Bread will be crusty on outside and soft on inside.



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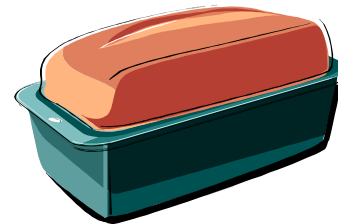
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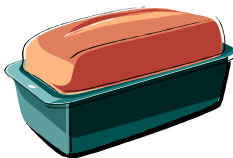


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Beer Bread Make and Take Night
_____ Women of Today
Membership Night
Date and Time and Location



MAKE/DISCOVER:

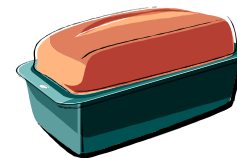
- Your own mix for a batch of beer bread.
- New friendships.
- What Women of Today is all about and how it fits into your life.

TAKE:

- Home your bread mix.
- A new passion for helping others in our community through the projects we do.
- New friendships.

Contact _____ for more information

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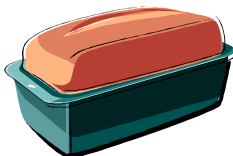
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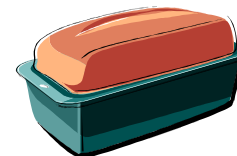
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