

PAULANER BIER BREAD



INGREDIENTS:

- 3 cups of self-rising flour
- ½ cup of super
- 12 oz of Paulaner Hefe-Weizen

DIRECTIONS:

1. Preheat the oven to 375 degrees
2. Spray a bread pan with cooking spray a mixing bowl, mix together 3 cups of self-rising flour and ½ cup of sugar
4. Once the flour and sugar are mixed together, pour in 12oz of Paulaner Hefe-Weizen and mix until the batter thickens
5. Once the batter is fully combined, pour the mixture into the bread pan and place it in the oven for 40 minutes
6. After 40 minutes of baking have passed, take the bread out of the oven and let it sit for 5 minutes
7. Cut and enjoy!