

Cheddar & Chive Mini Beer Loaves

<http://unihomemaker.com/2013/05/14/cheddar-chive-mini-beer-loaves/>

Ingredients:

- 3 cups of all-purpose flour
- 1 tablespoon of baking powder
- 1 teaspoon of salt
- 4 tablespoons of granulated sugar
- 1 big bunch of fresh chives, chopped (about 3 tablespoons)
- 1 cup of shredded sharp cheddar
- 1 (12 ounce) bottle of beer (I used a lager)
- 1/3 cup of unsalted butter, melted and cooled

Preparation:

Preheat the oven to 350 degrees F. Grease four 5-1/2" x 3"-inch mini loaf pans.

Using a stand or electric mixer (or mix by hand) combine flour, baking powder, salt, sugar, chives and cheese. Stir to combine ingredients. Pour beer into the flour mixture and mix until just moistened.

Divide the batter among four mini loaf pans, about 2/3 full. Spoon ~1 tablespoon of melted butter on top of each loaf. Place the four mini loaf pans onto a baking sheet and bake for 30-33 minutes or until the tester/toothpick inserted into the center comes out clean. You can serve this warm or at room temperature.