

CHEESE FLAVOUR BEER BREAD

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INSTRUCTIONS

PREHEAT OVEN TO 190°C DEGREES (375°F).

LIGHTLY **GREASE** A LOAF PAN.

COMBINE BARRETTSRIDGE BEER BREAD MIX

WITH A 330ML BEER OF YOUR CHOICE.

STIR THE MIXTURE UNTIL A STIFF BATTER IS FORMED.

SCRAPE THE DOUGH INTO YOUR PREPARED LOAF PAN.

BAKE FOR 45 MINUTES, BAKING TIMES MAY VARY.

FOR BEST RESULTS, USE A ROOM TEMPERATURE BEER. TRY IT WITH CIDER

TIP: MELT 2 TBS OF BUTTER AND BRUSH ACROSS TOP OF DOUGH BEFORE BAKING. IT REALLY ADDS TO THE CRUST!

TYPICAL VALUES	PER 100 G	INGREDIENTS: WHEAT FLOUR (FORTIFIED (MINERAL SALTS (ELECTROLYTIC IRON, ZINC OXIDE) AND VITAMINS (A,B1,B2,B3,B6,B9))), SUGAR, FLAVOURING (CEREAL (WHEAT), FLAVOURANT (CONCENTRATED BUTTER POWDER (MALTODEXTRIN, MILK POWDER (MILK), VEGETABLE OIL (SUNFLOWER), ANTICAKING AGENT (E551), STARCH (CORN), ANTIOXIDANTS (E319, E320, E321), WHEY POWDER (MILK)), HERB (PARSLEY), OLIVE OIL) RAISING AGENT: BAKING POWDER (CALCIUM CARBONATE, CORNSTARCH, POTASSIUM BITARTRATE).
ENERGY	1495KJ/357KCAL	
FAT	1.9G	
OF WHICH: SATURATES	0.9G	
CARBOHYDRATES	69.8G	
OF WHICH: SUGARS	11.5G	
PROTEIN	12.0G	
SALT	1.46G	

ALLERGENS: PLEASE SEE INGREDIENTS IN BOLD

PACKED IN A FACILITY
THAT USES TREE **NUTS**.
STORE IN A COOL, DRY PLACE

IMPORTED BY
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