



BELL'S OFFICIAL CHEESY BEER BREAD

YIELDS 1 LOAF

INGREDIENTS:

- 1 bottle or can, Bell's Official Hazy IPA
- 3 cups bread flour
- 2 cloves minced garlic
- 1 TBS baking powder
- 2 TBS sugar
- 1 tsp salt
- 1 tsp ground black pepper
- 12 oz grated Gouda cheese
- 1/2 stick, unsalted butter, melted



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INSTRUCTIONS:

1. Preheat oven to 350°F.
2. In a large bowl, sift all dry ingredients together.
3. Fold in garlic and $\frac{3}{4}$ of the Gouda to dry mixture.
4. Add Official Hazy IPA to the mixture, using either a wooden spoon or in a mixer with dough hook on slow until well combined. Transfer dough into a greased loaf pan.
5. Brush on the melted butter liberally and then sprinkle with remaining grated Gouda.
6. Bake for 40-50 minutes (or until toothpick inserted into center comes out clean).
7. Enjoy with a Bell's Official Hazy IPA!

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