

Cheese & Beer Quick Bread

Makes 1 Loaf

Ingredients

Vegetable Oil, plus more for pan	2 tablespoons
AP Flour, plus more for pan	3 ½ cups
Ground Mustard	2 tablespoons
Salt	1 ½ teaspoons
Baking Soda	1 teaspoon
Baking Powder	1 teaspoon
Cayenne Pepper	Pinch
Large Egg, beaten lightly	1 each
Light Beer	12oz bottle
Smoked Gouda, grated	1 cup
Fresh Thyme Leaves	1 tablespoon

Method of Preparation

1. Gather all ingredients and equipment
2. Preheat oven to 350 degrees
3. Grease and flour loaf pan
4. Mix together flour, ground mustard, salt, baking soda, baking powder, and cayenne pepper in a large bowl
5. In a separate bowl, whisk together the egg, vegetable oil and beer and stir the batter until it is just combined
6. Add the wet ingredients to the dry ingredients
7. Mix in the cheese and thyme
8. Pour the batter into the pan and bake for 45 minutes
9. Let cool on a wire rack