

Beer Bread

1-1/2 cups white flour
1-1/2 cups whole-wheat flour
2-1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup sugar
1/2 teaspoon oregano (optional)
1/2 teaspoon basil (optional)
1 (12-oz.) can or bottle beer
1 tablespoon canola or olive oil

1. Mix all dry ingredients together.
2. Add the beer and stir until blended.
3. Spoon the dough into a 9 x 5-inch loaf pan.
4. Spread the dough until the surface is level and it reaches all the sides of the pan, and make a groove in the center of the loaf. Drizzle the oil on top.
5. Bake for 40 minutes at 350° F.

Yield: One Loaf

Variation: For a sweet breakfast bread, leave out the oregano and basil. Mix together 4 tablespoons of brown sugar, 2 teaspoons cinnamon and a handful of raisins. Layer the dough in thirds and top each layer with this mixture. Bake at 350° F. for 40 minutes.

Source: *Lagoon Cove Marina Book of Recipes*

Comments: Lagoon Cove Marina is located on East Cracroft Island, in the Broughton Archipelago area of British Columbia. For many years it has been a favorite stop for cruisers heading north on the Inside Passage. In 2004, they published a book of recipes they had gathered from the many cruisers who have stopped at their marina, and made the book available for sale. I have found it to be a great source for many different recipes, especially when we're out on the boat. I particularly like this recipe for beer bread. It is easy, doesn't take too long to cook, and the baked bread has a consistency that makes it easy to slice for toasting or sandwiches. I like it with the oregano and basil, but it can just as easily be made without the spices. It tastes great and really makes the boat smell wonderful.