



Drizzled Apple Beer Bread

1 BEER BREAD MIX

- 2 T. cinnamon
- 1 – 12 oz. can of beer
- 2 apples peeled & diced ¼ stick real butter, melted
- 1 cup chopped walnuts (optional)

Frosting mix:

- 2 c. powdered sugar ¼ c. milk
- ¼ t. vanilla or almond flavoring

Add cinnamon to dry mix & stir. Add beer, apples & walnuts (optional). Mix (do not over mix) & pour into a greased 9"x5" loaf pan. Preheat oven to 350°. Bake for 55 – 60 minutes. Remove from pan & brush loaf with butter. Drizzle top of loaf heavily with frosting.

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