



## **Frosted Cherry Beer Bread**

### **1 BEER BREAD MIX**

1 12 oz. can of beer  
1—2 cans drained cherries  
¼ stick real butter, melted

### Frosting mix:

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

Add beer to dry mix & stir (do not over mix). Add cherries & stir. Pour into 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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