



NYAMA CHOMA BEER BREAD

INGREDIENTS

- 3 cups flour
- 3 teaspoons baking powder
- 1 teaspoon Nyama Choma BBQ spice
- ¼ cup sugar
- 340ml beer
- ½ cup melted butter



METHOD:

- Preheat oven to 180 degrees
- Mix dry ingredients then mix in the beer. It is a very wet mixture, don't worry.
- Pour in to a greased loaf pan
- Pour melted butter over the mixture
- Bake for 1 hour, remove the pan and cool for 15 minutes before slicing

