

Irish Beer Bread with Blackberry Ginger Jam!



Irish Beer Bread

Ingredients:

- 2 cups self-rising flour
- 1 egg yolk
- 3 tablespoons sugar
- 1 can of beer

Directions:

Preheat oven to 350 degrees. Mix all ingredients together and put batter in a greased loaf pan.

Bake at 350 degrees for 40 minutes. Bread is ready when a toothpick entered at the center comes out clean.

Eat warm or slice a piece and toast it the next day!

Blackberry Ginger Jam Recipe

To create this popular Irish jam flavor, whip up Blackberry Ginger jam blend using our Blackberry Jam as the base using:

Ingredients:

- 1/4 cup Jackie's Blackberry Jam
- 1/8 teaspoon ginger

Serve:

Mix thoroughly, spread on the bread, and enjoy!

Jackie's Jams