



A SENSE OF SPAIN

RECIPE



Copycat Mustang Bread

SERVINGS: 10-12

Ingredients

3 c. flour
3 t. baking powder
1 t. salt
1/4 c. sugar
1 (12 oz.) can light beer
1/2 c. melted butter

Directions

1. Preheat oven to 375 degrees and lightly grease a loaf pan.
2. Sift flour into a large mixing bowl.
3. Mix in all of the dry ingredients and beer.
4. Pour into a greased loaf pan.
5. Pour melted butter over the mixture.
6. Bake for 1 hour, remove from pan and cool for at least 15 minutes.

Courtesy of SMU Catering

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