

Bacon beer bread




Ingredients **8** Servings **1 loaf** Time **10 min**

Ingredients

- **250 g** streaky bacon
- **500 g** self-raising flour
- **½ tsp** salt
- **2 Tbs** sugar
- **340 ml** beer (1 bottle)
- **1/3 cup** water
- **1** egg, whisked
- **1 cup** grated cheddar

Method

 1 hour

Grease a flat-bottomed potjie (about 25 cm wide) with cooking spray. Line the pot with the bacon. Don't worry if the pieces are too long – simply let them hang over the side.

Sift the flour into a big mixing bowl. Stir through the salt and sugar. Pour the beer, water and egg into the middle of the mixture and combine.

Stir in the cheese and pour the batter into the pot lined with the bacon. Drape the bacon ends lightly over the batter.

Spread layer of coals in a circle slightly larger than the pot. Rest the pot on a braai triangle or flat rocks in the middle to allow the heat to circulate.

Put some coals on the lid and bake for an hour over consistent heat. If a knife inserted in the centre of the bread comes out clean, it's cooked through.