

**Ingredients: self-rising flour, sugar, chili powder, cumin seed powder**

### **To Make Chili Beer Bread**

Preheat oven to 400 F. Pour bread mix into a bowl, stir a few times to better mix ingredients, and make a well in the center. Pour **12 ounces of room-temperature beer** into the center. Stir lightly, until ingredients are mixed. Scrape into a well-greased loaf pan and bake 20 minutes.

*NEXT - the step that makes this bread absolutely delicious! Don't forget it.*

Remove bread from oven and pour **1/4 cup of melted butter** over the top. Return to oven for an additional 20 minutes. Makes 1 loaf.

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