



# EXPLORE Summerside

The City by the Sea

## Evermoore Cranberry-Lemon Beer Bread

### Chef Ilona Daniel

Makes 1 loaf

#### Ingredients:

- 3 cups all-purpose flour
- 2 Tbsp. sugar
- 1 Tbsp. baking powder
- Zest of 1/2 lemon
- ½ cup dried cranberries, soaked in hot water for an hour
- 1 tsp. salt
- 2 Tbsp. B'Haven Honey
- 1 can Evermoore Beach'd Blonde Ale
- 4 Tbsp Dairy Isle butter, melted

#### Directions:

1. Preheat the oven to 350 degrees F. Grease a loaf pan.
2. In a medium bowl, whisk together the flour, sugar, lemon zest, rehydrated cranberries, baking powder and salt. Using a wooden spoon, stir the beer and honey into the dry ingredients until just mixed. (I put my honey in the microwave for a few seconds. Mix very lightly, just until make sure all the ingredients had come together and all the dry ingredients were incorporated into beer.)
3. Pour half the melted butter into the loaf pan. Then spoon the batter into the pan and pour the rest of the butter on top of the batter.