

# Harriott's

## Islander Ginger Bread

- 3 cups all-purpose flour
- 1 ½ Tablespoons baking powder
- ½ teaspoon salt
- ¼ cup light brown sugar
- 1 Islander Ginger Beer
- 2 Tablespoons melted butter



Mix all dry ingredients together well, Add Islander Ginger Beer and stir with a wooden spoon until just mixed. Turn into a greased loaf pan (don't pat down, just be sure that the dough is generally level). Drizzle the melted butter over top. Bake 350 until golden brown (about 40 – 50 minutes). Let bread cool for 10 minutes before cutting.

Compliments of the Nolan family of Canton, GA - where Southern hospitality is at its best (and where the "S" in Southern is always capitalized, as a sacred word).