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Beer Batter Bread

This bread recipe is so easy—it's perfect for a fast weeknight meal.

2 cups self-rising flour*
3 Tbs. sugar
1 12-oz. can or bottle of your favorite beer
Olive oil

Grease a loaf pan with olive oil. Heat oven to 350°. Combine flour, sugar, and beer. Pour into loaf pan and bake for 20 minutes. Brush top of loaf with olive oil; return to oven and bake for an additional 15 minutes or until loaf is golden brown.

*If you don't have self-rising flour on hand, make your own. For each cup of self-rising flour, sift together:

1 cup flour
1 ½ tsp. baking powder
½ tsp. salt