

Ayers Pottery Bread Baker



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Bread Baker Recipes

Easy Bucket Bread

Thaw out frozen bread dough. Knead into ball shape and allow it to raise in buttered bread baker. Bake at 350 degrees for 25-30 minutes.

Great to hollow out and fill with your favorite dip!

Beer Bread

3 cups of self raising flour, 3 tbsp. sugar, 1 can of beer (warm temperature). Mix together and pour into well greased bread baker. *Rub butter on top while baking to brown better.* Bake at 375 degrees for 40-45 minutes.

Variations:

- Substitute 1/2 C. whole wheat flour for 1/2 C. flour in recipe
- Add cinnamon & sugar or pecans or walnuts
- Add tbsp. of favorite herb: garlic, dill, ect.