

No-Knead Slow Cooker Beer Bread (Only 2 Ingredients!)

2-Ingredient Slow Cooker Beer Bread - The Easiest Homemade Bread



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

Main Ingredients:

- 3 cups self-rising flour
- 1 can (12 oz) beer

DIRECTIONS

1. **Mix the Dough:** In a large mixing bowl, combine the self-rising flour and beer.
2. **Stir until just combined.** The dough should be thick and slightly lumpy.
3. **Avoid overmixing,** as this can make the bread dense.
4. **Prepare the Slow Cooker:** Lightly grease the inside of the slow cooker with cooking spray or butter.
5. **You can also line the slow cooker with parchment paper** to prevent sticking and make removal easier.
6. **Add the Dough:** Transfer the dough to the prepared slow cooker.
7. **Spread it evenly** using a spatula.
8. **Cook the Bread:** Cover and cook on high for 1 1/2 to 2 hours.
9. **The bread is done when:**
10. **The top feels firm**
11. **A toothpick inserted in the center comes out clean**
12. **Cool and Slice:** Carefully remove the bread from the slow cooker.
13. **Allow it to cool slightly** before slicing.
14. **This helps the crumb set and prevents crumbling.**

SWAPS & NOTES

and Variations Even though this recipe uses just two ingredients, there are several ways to customize it.

Beer type Different beers create slightly different flavors.

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