

## **Kombucha Bread**

Makes: 1 loaf, twelve 1-inch thick slices

Total Time: 55 minutes

Prep Time: 5 minutes

Cook Time: 50 minutes

Equipment: 9x5 inch loaf pan, mixing bowl, fork, butter bowl, basting brush (optional), cooling rack (optional)

Source: <https://teafoodie.wordpress.com/2012/10/22/kombucha-bread/>

3 cups self-rising flour (or 3 cups all-purpose flour, 4 ½ tsp baking powder, ¾ tsp salt)

½ cup sugar

1 16-oz bottle of kombucha tea

¼ cup butter, melted

- Preheat oven to 350 degrees and lightly grease a 9x5-inch loaf pan.
- If using all-purpose flour, combine flour, baking powder, and salt.
- Stir everything except the melted butter together in a large bowl until just combined.
- Transfer the dough mixture to loaf pan and bake for 45 minutes.
- Remove the bread from the oven and carefully pour the melted butter over the top of the loaf. Return the bread to the oven for 10 more minutes.
- Remove the bread from the oven and allow it to cool in the pan for about 5 minutes.
- Remove the bread from the pan and place on a cooling rack (optional).