

INGREDIENTS:

- 1 Tbsp canola oil
- 1.25 cups all-purpose flour
- 1 Tbsp dried parsley
- 0.75 tsp garlic powder
- 1 Tbsp sugar
- 2 tsp baking powder
- 0.5 tsp salt
- 1 cups shredded cheddar cheese
- 0.5 (12-oz) beer
- 1.5 Tbsp butter, melted

DIRECTIONS:

1. Pour oil in a 6-inch cast iron skillet. Place skillet in cold oven and preheat to 450°F.
2. Whisk flour, parsley, sugar, baking powder, salt, and garlic powder together in a bowl. Stir beer into flour mixture until just combined. Add cheese and stir to combine.
3. Once the oven has preheated, remove skillet from oven and spread batter into skillet and smooth top. Pour melted butter on top of batter.
4. Bake for 25 minutes, until a toothpick inserted into center comes out clean.
5. Let bread cool for 5 minutes before cutting and serving.