

BREAD

Manchego-Jalapeño Beer Bread

28 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	16	\$0.45	155 kcal

Discover the delightful fusion of flavors in our Manchego-Jalapeño Beer Bread! This unique bread combines the nutty richness of Manchego cheese with the zesty kick of jalapeños, creating a wonderfully savory loaf that’s perfect for any occasion. Whether you're hosting a gathering, enjoying a cozy fa...

Ingredients

☐ 2 teaspoons baking powder	☐ 12 ounce Mexican beer (such as Dos Equis)
☐ ¼ teaspoon freshly ground black pepper	☐ 2 tablespoons melted butter, divided
☐ 3 cups 13.5 ounces all-purpose flour (about	☐ 1 garlic clove, minced
☐ ¼ cup thinly sliced green onions	☐ ¼ cup finely chopped jalapeño pepper
☐ 4 ounces cup shredded Manchego cheese	☐ 1 tablespoon olive oil
☐ 1 teaspoon salt	☐ 3 tablespoons sugar

EQUIPMENT Bowl, Frying pan, Oven, Knife, Whisk, Wire rack, Loaf pan, Measuring cup

Method

- 1

Preheat oven to 37
- 2

Heat oil in a small skillet over medium heat.
- 3

Add green onions and chopped jalapeo to pan; cook 3 minutes or until browned, stirring occasionally. Stir in pepper and garlic; cook 1 minute.

- 4 Weigh or lightly spoon flour into dry measuring cups; level with a knife.
- 5 Combine flour, sugar, baking powder, and salt in a large bowl, stirring with a whisk; make a well in center of mixture.
- 6 Add onion mixture, cheese, and beer to flour mixture, stirring just until moist.
- 7 Spoon batter into a 9 x 5 inch loaf pan coated with cooking spray.
- 8 Drizzle 1 tablespoon butter over batter.
- 9 Bake at 375 for 35 minutes.
- 10 Drizzle remaining 1 tablespoon butter over batter.
- 11 Bake an additional 25 minutes or until deep golden brown and a wooden pick inserted into the center comes out clean. Cool in pan 5 minutes on a wire rack; remove from pan. Cool completely on wire rack.

Nutrition per serving

155	4 g	5 g	21 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.8 g · 18% of daily needs
Fibre			0.7 g · 3% of daily needs
Sugar			2.4 g · 3% of daily needs
Sodium			254 mg · 11% of daily needs
Cholesterol			11.4 mg · 4% of daily needs
Vitamin C			2 mg · 2% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/manchego-jalapeno-beer-bread-146025