

## Red Wine Bread Recipe

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### Ingredients

- 3 cups of flour, sifted
- 1 Tablespoon baking soda
- 2 Tablespoon sugar
- 1½ cups of red wine
- melted butter

### Instructions

1. In a medium sized bowl combine flour, baking soda and sugar. Make a well in the center of the mixture and add the wine. Mix until mostly combined and turn out onto a lightly floured surface. Knead dough for three minutes.
2. Shape dough into an oblong shape. Brush with melted butter, use a sharp knife to score bread across the top.
3. Place loaf on a parchment lined cooking sheet.
4. Place in 375 degree oven and bake for 30-35 minutes.