



DOUBLE FROSTED GHOSTWOOD BROWNIES





We had beautiful weather at the Illinois ranch this weekend. Ending the day on the back porch, listening to the birds sing. I love being able to take a deep breath and breathe the fresh air. We do have some heifers in the pasture, they came up to enjoy the evening with us. What a wonderful world.

DESCRIPTION

You will get a kick drizzling GHOSTWOOD over the hot brownies, it sizzles and pops. But the biggest treat is tasting that smooth bourbon in that brownie!

INGREDIENTS

- 3/4 c all purpose flour
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 c sugar
- 1/3 c shortening
- 2 tbsp water
- 1 tsp vanilla extract
- 2 large eggs
- 1 1/2 c chopped walnuts, toasted
- 1/4 to 1/3 c GHOSTWOOD, to taste

White Icing

- 1/2 c butter, softened
- 2 cups powdered sugar
- 1 tsp vanilla extract
- 1 to 2 tbsp milk

Chocolate Glaze

- 1 cup semisweet chocolate chips
- 1 tbsp shortening



DIRECTIONS

1. Preheat oven to 325 degrees.
2. Combine flour, baking soda, and salt in a medium bowl and whisk together. Set aside. Toast walnuts in a fry pan until they release their oils and smell toasty. Cool.
3. In a medium saucepan, combine sugar, shortening, and water. Over medium heat, bring to boil while stirring constantly. Remove from heat. Add chocolate chips and vanilla and stir until smooth. Add eggs one at a time, stirring well after each egg. Add dry ingredients and walnuts. Stir until thoroughly combined.
4. Spoon batter into a greased 9 inch square baking pan. Bake for 25 minutes, or until wooden pick comes out clean. Immediately drizzle GHOSTWOOD over hot brownies, cool them completely.
5. For white icing, combine butter and vanilla in a large mixing bowl. Using an electric mixer, beat at medium speed until creamy. Gradually add powdered sugar, add a tablespoon of milk, one at a time until you have a good frosting consistency.
6. Spread icing on brownies.
7. For chocolate glaze, combine chocolate chips and shortening in a bowl. Heat in microwave for 30 second intervals, stirring after each 30 seconds, until melted and smooth. Pour warm chocolate glaze over the white icing. Let set and cut into squares.

ENJOY!