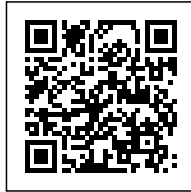




# GHOSTWOOD BANANA BREAD





Banana bread is a perfect addition to Easter brunch or—let's be honest—any time. Ghostwood and the ripe bananas are a perfect combination.

## Ingredients:

- 6 tablespoons Ghostwood Blended Bourbon
- 1 1/4 cups all purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter (melted)
- 1/2 cup sugar
- 2 large eggs
- 3 medium-sized bananas (ripe and mashed)
- 1 teaspoon vanilla

### Glaze:\*

- 1 tablespoon Ghostwood Blended Bourbon
- 1/2 cup powdered sugar

## directions

1. Heat Ghostwood in a small saucepan for about two minutes. Remove from the heat and set aside to cool. Butter and flour a 9x5 inch loaf pan or line with parchment paper.
2. Preheat oven to 325 degrees. Whisk together the flour, baking powder and salt in a medium sized bowl.
3. In the bowl of your stand mixer, or a large bowl, mix together the melted butter and sugar. Beat until blended. Beat in the eggs, one at a time. Add in the mashed bananas, cooled Ghostwood and vanilla.
4. Add the flour mixture in thirds to the wet ingredients in the mixing bowl. Stir gently after each addition. Do not over mix.
5. Pour batter into the prepared loaf pan and bake on a middle rack in the oven for about an hour.
6. Check for doneness with a toothpick. It should come out fairly clean, but it's OK to be a bit sticky. If the latter, it will be a dense and moist bread.
7. Place loaf pan on a cooling rack.
8. Whisk together the Ghostwood and powdered sugar until thick and smooth. When the bread is cooled, remove from pan and drizzle the glaze over the top.