



GHOSTWOOD SNICKERDOODLE BREAD





I have heard quite a few people bringing up snickerdoodles lately. I love them, so when I discovered a version of this bread, I had to rework it with GHOSTWOOD. It is great in the morning with coffee, or as an afternoon snack!

INGREDIENTS

- 3 cups all purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 2 tsp cinnamon
- 3/4 tsp cream of tartar
- 1 cup butter, browned and cooled
- 2 tbsp GHOSTWOOD
- 2 cups sugar
- 4 eggs
- 2 tsp vanilla
- 1 cup sour cream
- 2 tbsp sugar
- 2 tsp cinnamon

INSTRUCTIONS

1. Preheat oven to 350 degrees. Spray the bottom of two 9 x 5 loaf pans with cooking spray.
2. In a medium bowl, whisk together 3 cups flour, baking powder, salt, cinnamon and cream of tartar.
3. Brown the cup of butter over medium heat until it has a nutty scent and caramel color. Cool and add the GHOSTWOOD.
4. In large mixing bowl, cream together the cooled butter and 2 cups sugar until fluffy, about two minutes. Add eggs, one at a time, mixing well after each egg. Add vanilla and sour cream, mix to combine. Add flour mixture, mixing until just combined. Do not overmix. Spoon batter into prepared loaf pans. Combine the 2 tbsp sugar and 2 tsp cinnamon. Sprinkle over the top of the batter.
5. Bake for 60 to 70 minutes until a toothpick inserted into a crack in the center of the loaf comes clean. Remove from oven and let cool for 10 minutes before removing from pan.