

Hootenholler Whiskey Quick Bread

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| 1/4 cup bourbon,
plus more for you | 1/4 teaspoon salt |
| 8 tablespoons unsalted butter,
plus more for greasing the pan | 1/2 teaspoon grated nutmeg |
| 1 cup flour, plus more
for dusting | 1/4 cup milk |
| 1 cup sugar | 1/4 cup molasses |
| 3 large eggs, beaten | 1/4 teaspoon baking soda |
| 1/2 teaspoon baking powder | 1 cup raisins |
| | 1 cup chopped pecans
or walnuts. |

1. First, take the bourbon out of the cupboard and have a small snort for medicinal purposes. Now, preheat the oven to 300 degrees. Butter and flour an 8½-by-4½-inch loaf pan. Using a mixer, cream the butter and sugar until light and fluffy. With the mixer on low, add the beaten eggs, a little at a time.
2. Mix together the flour, baking powder, salt and nutmeg, and add to the batter. Then beat in the milk. Combine the molasses and baking soda and mix into the batter. To help prevent the raisins and pecans from sinking, dust them with flour, shaking off excess. Mix them, along with the bourbon, into the batter until combined. Transfer to the loaf pan and bake until a toothpick inserted into the center comes up clean, 1¼ to 2 hours. *Makes 1 loaf.*

NOTE: Whiskey cake keeps practically forever, wrapped in aluminum foil, in your refrigerator. It gets better and better too, if you buck it up once in a while by using an eyedropper to add a little more whiskey.