

Bourbon Browned Butter Banana Bread with Oatmeal Crumble and Bourbon Glaze

Bread

6 tablespoons of browned butter
2 large eggs
2-3 ripe bananas mashed with 1 tablespoon agave nectar or honey
2 tablespoons of bourbon
1/2 cup plain sour cream
2 cups unbleached all-purpose flour
1 teaspoon baking soda
2/3 cups brown sugar
1 teaspoon cinnamon
1/2 teaspoons nutmeg
1/4 teaspoons ginger
1 pinch of salt

Crumble

1/3 cup flour
1/4 cup brown sugar
1/4 cup white sugar
1/3 cup oatmeal
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 cup of cold unsalted butter, cubed

Bourbon Glaze

5 tablespoons of confectioners sugar
3 tablespoons of bourbon
1 teaspoon agave nectar or honey

Preheat oven to 350 degrees. Line a loaf pan with parchment paper and butter and flour the pan.

To brown the butter, place butter in a small saucepan over medium heat. The butter is done after it bubbles, foams, turns a caramel color with little brown bits and smells kinda of nutty. Be careful not to burn it. Let the butter cool.

Mash bananas with 1 tablespoon of agave nectar or honey.

Beat the eggs in a medium bowl. With a wooden spoon, mix in the mashed bananas, bourbon, sour cream and cooled butter.

In a separate large bowl whisk together the flour (sifted) baking soda, sugar, spices and salt.

Add the wet mixture to the dry mixture and stir gently until combined. Do not over-mix.

Pour mixture into the prepared loaf pan.

For the crumble combine oatmeal, brown sugar, white sugar, flour, cinnamon, nutmeg. Cut in 1/4 cup of cold unsalted butter using a pasteurizer. Add crumble on top of the bread batter and bake for 60 minutes.

Allow to cool in pan for 10-15 minutes. Turn out of pan and let cool completely on a baking rack. Once cooled, drizzle Bourbon Glaze over the top.

Slice and serve!