

**SLANE**<sup>TM</sup>

**IRISH WHISKEY**

**VIRGIN, SEASONED, AND SHERRY**

**A BLENDED WHISKEY**  
**TRIPLE CASKED**

**FLAVOURS  
FROM OUR  
FAMILY**

**VOL 2 The Baking Edition**

# AMBER ARISTY

AUTHOR



Baking came to me in my early twenties, around the same time I fell in love with the spirits industry. I was in college working part-time in a liquor store, and looking for a hobby that would result in immediate rewards. If I remember correctly, it started with whiskey brownies, then morphed into all things cookie-related (gin cookies, rye cookies, spiced scotch cookies), before settling on pies – which are my favorite to this day. My epic and delicious failures resulted in the affectionate nickname “disaster baker”; but really, no one complained when there were freshly baked handmade pies on the table ugly or not.

From a scientific standpoint alcohol will help keep your bake moist, which is why you’ll find vodka listed in many recipes. My young, spirits-minded-self saw these recipes and thought, “but vodka doesn’t bring any flavour to the table. Why wouldn’t I use something more emotive?” There is a world of flavour in whiskey that can amplify or be amplified by what one bakes it into.



## BAKING WITH SLANE IRISH WHISKEY.

When I started working with Slane it became immediately apparent that Slane loves food. The triple casks each bring a flavour profile to the kitchen that binds floating elements together. The seasoned barrel gives off a lovely “baking spice” note that grounds any spices added; the virgin barrel is naturally high in esters which brings on a bright, fruity component; and the sherry barrel offers a more serious stewed fruit and compote note that will deepen as it’s baked.

It is a spirit sprung from stories and from the love of a community in order to bring folks together, bridge gaps and create memories. These very same things are what make a good bake truly great. Needless to say, I wasn’t surprised when Flavours from our Family simply made sense.

The following recipes are the result of my baking journey over the years paired with classic cocktails that will keep your mouth watering.

To the aspiring baker reading this book, I say : do not be afraid of a disaster, as it can also be delicious. And if it’s not – these Slane cocktails will have your back.

# ALLIE JEST

## PHOTOGRAPHER



Allie Jest is a marketing professional who has spent more than seven years pursuing passion in photography. She has photographed everything from sports and entertainment to food and spirits. Allie is a native Georgia Peach and a creator at heart. Her love for food goes so deep she plans her vacations around popular and featured restaurants! She loves tacos, coffee and cake, which was a major contributing factor to her collaboration on this project. Her collective passions and awesome talent brought the bakes and cocktails in this book to life.

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**BAKING "MASTER RECIPES"**

# BAKING BASICS

Whenever possible, weigh your ingredients.

Whenever possible, spoon and level your flour. This works by using a small spoon to overfill your measuring cup. You want a happy, fluffy cloud of flour piled and tumbling out of the cup, then use the handle of the spoon to scrape the excess off the top of it. This will prevent you from accidentally compacting your flour which will result in heavy, stodgy bakes.

These recipes are written in cups for universal convenience unless weight is make-or-break for the recipe.

There is some debate on where and when it is best to butter a pan. My rule is that if no parchment is being used, butter so liberally you could scoop it out with a spoon. If parchment is used and the bake is a sticky one, butter the pan, lay in the parchment, then butter the parchment for good measure. All of this is to make it as easy as possible to remove your bakes from their tins and limit the possibility of the paper sticking to the goodies. Feel free to play around and experiment - see what works best for you.

## Tools for every recipe:

(these will not be repeated below)

- Mixing bowls
- Whisks
- Wooden spoons
- Rubber spatulas
- Wire cooling rack

## Recommended specialized tools:

- Off-set spatula
- Pastry cutter

# BAR TALK

You'll see several things listed throughout these recipes that are abbreviated or common bar talk. First, whenever "cane" syrup is mentioned, I am referring to a rich simple syrup made from 2 parts cane sugar to one part water.

When a person "dry" shakes a cocktail it means that the ingredients are being shaken together without the addition of ice. "Dry" because there is no dilution happening. Conversely, a wet shake includes the addition of ice.

Anything abbreviated to "d" means dash or dashes. This will always refer to a bitters bottle designed to be used this way.

"Bsp," refers to a barspoon. Over the years this has become a relatively standard measurement that equals roughly  $\frac{1}{2}$  a teaspoon.

01.



“

I've always wanted to be a baker, but I lacked the patience and the requisite fortitude to undertake anything but the simplest of bakes. So, while Amber bakes, I drink whiskey. Slane is my go-to for both something sippable and neat, to the base for my bake-inspired cocktails. It's clean when I need it to be, filled with spice and body when I crave something bold, and malleable enough to go with my whims. Slainte!

- Hannah Leonard

”

LET THERE  
BE CAKE!

# COFFEE CAKE

## CAKE

8 tbsp. unsalted butter, softened  
1 c. sugar  
2 large eggs, room temperature  
2 c. flour  
1 tsp. baking powder  
1/4 tsp. baking soda  
1/2 tsp. salt  
1 c. sour cream, room temperature

## TOPPING / FILLING

1 c. sugar  
4 tsp. cinnamon  
2 tsp. Slane vanilla extract  
2 tsp. Slane Irish Whiskey

## TOOLS

9" tube pan

## DO THE THING!

1. Preheat the oven to 350°F. Liberally butter a 9" tube pan.
2. Start by mixing all of the topping ingredients and setting aside.
3. Cream the sugar with the butter, then add eggs one at a time until incorporated.
4. Separately whisk dry ingredients (baking powder, baking soda, salt and flour) together.
5. Add the dry mixture into the butter mixture by the spoonful, making sure to scrape down the side of the bowl.
6. Spread 2/3 of the batter into your prepped pan, then sprinkle a quarter of the topping evenly over the top of the batter. Cover with the remaining batter. Hold back about 2 tablespoons of remaining topping and sprinkle the rest over the batter.
7. Bake for 30 to 35 minutes. A stabby should come out with super moist bits of cake stuck to it, kind of like brownies but less gooey.
8. Allow to cool for at least 10 minutes before removing the cake from the pan. Sprinkle the remainder of the topping over the top of the cake and serve warm.





# IRISH COFFEE

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## CAKE

2 oz. Slane Irish Whiskey

3 oz. fresh, very hot coffee

1 large tbsp. dark brown sugar

¼ oz. lightly whipped cream

First, warm your glass by filling it with hot water. Once warm, dump the water and pour your whiskey directly into the glass. Scoop up a fat spoonful of brown sugar and dump it into the whiskey. It will look like too much, but I promise it is not. Pour the hot coffee over this and give it a gentle stir to blend.

Using a shaker tin with a coil, protein shaker or whatever you have on hand, shake the cream until it is very barely holding together. It should be just a touch more viscous than normal.

Very slightly tilt your glass and allow the cream to roll over the top of the coffee. The cream should hold enough surface tension that it won't dissolve into the coffee immediately.

Garnish with ground coffee, cinnamon or your favorite spice.

# PERFECT PINT CAKE

## CAKE

- 8 oz. local stout or porter
- 2 sticks unsalted butter
- ¾ c. cocoa powder
- 2 c. granulated sugar
- ⅔ c. sour cream
- 2 large eggs
- 1 tbsp. Slane vanilla extract
- 2 c. flour
- 2 tsp. baking soda

## DO THE THING!

1. Preheat the oven to 350°F (or 325°F convection).
2. Line your springform with parchment and butter liberally.
3. Gently heat the beer in a pot and then slowly add butter, stirring until it is melted.
4. Whisk in the cocoa and sugar. Stir until dissolved. Set aside and allow to cool slightly.
5. In a separate bowl, whisk the sour cream and eggs until incorporated. Add the vanilla.
6. Stir into your cooled beer mixture, add the flour until barely combined, then fold in the baking soda. It will fizz up immediately, giving the cake its volume.
7. Pour straight into your prepped pan and get it into the oven as quickly as you can.
8. Bake for 45 minutes to an hour - this will depend heavily on your oven. Since it's so wet, check it at 45 minutes and every 5 minutes after that.
9. Allow to cool completely before topping.

“

This cake is incredibly dense. If you underbake it the weight of the volume will sink the center and you'll end up with a giant hole in the middle of your cake. Be sure your oven temperature is accurate and test in the middle with your stabby – it should come out totally clean.

”

## TOPPING / FILLING

- One package (8 oz.) cream cheese
- 1 tbsp. Slane Irish Whiskey
- 1 c. icing sugar (adjust to taste, use more sugar if you prefer a sweeter topping)
- 2 tsp. cornstarch
- ½ c. whipping cream

## TOOLS

- 9” springform pan
- Heavy-bottomed saucepan

## TOPPING

1. Beat the cream cheese, whiskey and icing sugar together until totally smooth.
2. Separately whisk the heavy cream and cornstarch until you get stiff peaks.
3. Fold a couple spoonfuls of the heavy cream mixture into the cream cheese mixture, then carefully fold in the rest.
4. Ice the top of the cake by making it look like a lovely pint of stout.



## PORTER + SLANE NEAT

“

This cake is so dense and decadent that it could use a pairing that will stand up to it and slice through that sweetness. I often turn to the beer I've used to bake the cake and further pair it with a small pour of Slane.

The whiskey sings next to this cake! The chocolate brings out the fruity notes from the sherry barrels, while the porter rounds out the palate. These three together are a match made in heaven.

”

# IRISH BUTTER CAKE

## WHAT YOU'LL NEED

- 2 ½ sticks unsalted butter
- 3 c. sugar  
(separated into 2 and 1 cups)
- 3 c. all-purpose flour
- 4 eggs
- 1 tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- 1 ¼ c. Slane Irish Whiskey  
(divided in halves)
- 1 c. milk
- 1 tsp. vanilla extract
- 3 tbsp. powdered sugar

## TOOLS

A Bundt pan

“

Bake, cool and dress with your whiskey butter all in one go. Do not wait to dress until the next day! Your cake won't absorb all that buttery, whiskey goodness adequately.

”

## DO THE THING!

1. Preheat oven to 350°F (or 325°F convection).
2. Lather your pan with so much butter it's nearly opaque. Don't be shy. No one is watching and we're not trying to be healthy here, people.
3. Mix the dry ingredients (flour, baking powder, baking soda and salt) in a medium bowl. Give it a whisk until it's combined. Set aside.
4. Combine the ¾ cup of whiskey with the vanilla extract and milk in a vessel suitable for pouring. Set aside.
5. Cream 2 cups of sugar and 2 sticks of butter together in a large bowl. Let that sugar get fluffy as a cloud - it'll take about 3 minutes.
6. Add your eggs one at a time and scrape down the sides of the bowl in between; otherwise you will get weird egg streaks.
7. Add the dry ingredients and wet ingredients to the sugar and egg mixture in 3 alternating batches - dry, then wet, then dry, and so on. Scrape the sides of the bowl in between.
8. Pour batter into the prepared pan.
9. Bake for about 60 minutes.
10. Check your cake before pulling it out! Stab it with a stabby. If the stabby comes out without wet batter on it, you're good to go.

1. While it's cooling: make some butter sauce!
2. Using a little-ish saucepan, melt the remaining butter over medium/low heat – you don't want it to boil quite yet, so keep an eye on it.
3. Add the remaining sugar, whisk until combined and bring to a low, rumbling boil. Stir to make sure all of the sugar is dissolved.
4. Remove from heat and stir in the remaining whiskey. You will want to whisk this vigorously or it will separate.
5. To finish, dump the confectioner's sugar in a fine strainer and shake it over the cake.
6. Make it look pretty, then devour the cake like the souls of your enemies.



# THE FIX UP

Combine all ingredients into a shaker tin, add fresh ice and shake until very cold (about 20-25 seconds). Strain into a Collins glass over fresh ice and top with tonic. Garnish with lime-leaf salt and a lemon swathe.

## LIME LEMONGRASS CORDIAL

Place 6 spent (juiced) limes into a large container with a lid.

Add 2 c. granulated sugar.

Finely chop 4 bulbs of lemongrass and add them to the sugar and lime mixture. Mix ingredients together until everything is covered in the sugar. Set aside for 48 hours.

Add 24 oz. of “second day” lime juice, stir until sugar dissolves completely and strain all particulate off.

## LIME-LEAF SALT

8 Makrut Lime leaves - use the broken leaves and stems that can't be used as garnish. Dry for at least 24 hours spread out in the fridge.

Keep cold! Add leaves and 4 tbsp. salt to a spice grinder and blend until evenly distributed. Keep refrigerated.

## WHAT YOU'LL NEED

- 1 1/2 oz. Slane Irish Whiskey
- 3/4 oz. fresh lemon juice
- 3/4 oz. Hoodoo Chicory Liqueur
- 1/4 oz. lime lemongrass cordial
- 1 d. aromatic bitters



02.



“

I love the beauty in Slane because of the gentle, toasty and buttery notes. It works amazingly well with anything fruity.

- Keyatta Mincey

”

# WHAT'S FOR DESSERT

# ROCKIN' RYE COOKIES

## WHAT YOU'LL NEED

- 1 ½ c. chocolate chips
- 2 c. all-purpose flour
- ½ c. rye flour
- ½ tsp. baking soda
- 1½ tsp. kosher salt
- 1½ sticks unsalted butter, room temp
- 1 c. dark brown sugar, packed
- ½ c. granulated sugar
- 1 large egg
- 1½ tsp. vanilla extract
- 1 tsp. Slane Irish Whiskey

## TOPPING

- ½ vanilla bean, split lengthwise
- 1 tsp. flaky sea salt

## TOOLS

- Cookie sheet(s)

## DO THE THING!

1. Begin by scraping the seeds from the vanilla bean into your flaky salt. Stir to combine. Set aside.
2. Preheat 350°F (or 325°F convection)
3. Combine your dry ingredients (all-purpose flour, rye flour, baking soda, and kosher salt) in a medium bowl. Set aside.
4. Beat butter until smooth.
5. Add sugars to butter and beat until you get lovely sugar/butter clouds. Don't forget to scrape the sides of your bowl!
6. Add vanilla, egg, and whiskey. Beat until just combined.
7. Slowly add dry ingredients by the spoonful and beat until just incorporated.
8. Fold in the chocolate chips with your rubber spatula.
9. Portion dough into balls — about ¼ cup each — and place on your greased cookie sheet.
10. Refrigerate for at least an hour, and for up to one day.
11. When you're ready to bake, press balls flat-ish with the back of a spoon or measuring cup and sprinkle with the salt and vanilla mixture.
12. Bake on the middle rack for about 15 minutes.



# CLOVER CLUB

## WHAT YOU'LL NEED

2 oz. Slane Irish Whiskey

1/4 oz. Chambord

1/2 oz. cane syrup

3/4 oz. fresh lemon juice

3 raspberries

1 egg white

Combine all ingredients (including the raspberries) into shaker, add ice and shake until very cold. Pop your tin, strain your cocktail into one side and throw out your ice, close your tin and dry shake. Double strain into a coupe glass and garnish with three fresh raspberries.



# MILLIONAIRE BARS

## SHORTBREAD

12 tbsp. unsalted butter,  
freshly melted  
5 tbsp. granulated sugar  
1 tsp. Slane vanilla extract  
¼ tsp. salt  
1 ½ c. flour

## TOPPING

10 oz semisweet chocolate  
4 tbsp. heavy cream  
Flaked sea salt  
soft caramel  
(from Master Recipes)

## DO THE THING!

1. Line the 8x8 in. pan with parchment paper, leaving about an inch hanging off the top of two opposite sides.
2. In a medium bowl combine the melted butter with the sugar, Slane vanilla extract and salt. Add your flour and mix until moist and crumbly.
3. Pat this dough into the bottom of the pan, making it as even as possible – I use a mini roller to help avoid fingerprints. Set aside for at least two hours, or overnight. There is no need to refrigerate this.
4. Set your oven to 300°F (or 275°F convection) and place your rack in the bottom third of the oven. Before baking the shortbread stab it repetitively with a fork. This will help keep your shortbread crisp and flaky through the bake.
5. Bake the shortbread for about 50 minutes, or until there is an excellent, even brown color over the top and along the edges.
6. Cool completely then cover with soft caramel (from Master Recipes).
7. Allow the caramel to cool completely.
8. While that cools, put your chocolate into a heat-safe bowl over a pot with a very small amount of water or into a double boiler. Allow to melt 75% of the way, remove from heat and stir until smooth. Add the cream and stir until combined.
9. Pour over caramel and sprinkle with flaky sea salt.
10. Allow the bars to cool, cut into bars and serve.



# ESPRESSO COCKTAIL

## WHAT YOU'LL NEED

1 1/2 oz. Slane Irish Whiskey

1/4 oz. China-China Amer

1/4 oz. cane syrup

1/4 oz. coffee liqueur

1 1/2 oz. coffee

Combine all ingredients into shaker tin. Add fresh ice and shake until the tin is very cold to the touch. Double strain into a stemmed glass and garnish with fresh coffee grounds.



# BIRTHDAY BLONDIES

## WHAT YOU'LL NEED

¾ c. all-purpose flour

½ tsp. baking powder

¼ tsp. salt

6 tbsp. unsalted butter, browned and cooled

¾ c. light brown sugar, packed

1 large egg

1 tsp. Slane vanilla extract

2 tbsp. Slane Irish Whiskey

½ c. semisweet chocolate chips, coated in 1 tablespoon of flour

Chocolate sauce (optional, but not really)

## TOOLS

8x8 in. pan

## DO THE THING!

1. Preheat 350°F (or 325°F convection)
2. In a small pan on medium heat melt the butter, stirring occasionally. Heat without simmering until the butter browns and smells nutty. Set aside.
3. Prep the pan by placing a piece of parchment in the pan so that the sides have about an inch of overhang. Grease and set aside.
4. Whisk dry ingredients (flour, baking powder and salt) together in a small mixing bowl.
5. In another medium mixing bowl combine the browned butter and brown sugar until dissolved.
6. Add the egg to the sugar mixture and mix just until combined. Add whiskey and vanilla and mix until just incorporated.
7. Fold the dry ingredients into the butter mixture just until combined. Do not over-mix.
8. Gently fold in the flour-coated chocolate chips.
9. Spread the batter evenly in the prepared pan.
10. Bake until the top is shiny, cracked and light golden brown, 22-24 minutes.
11. Cool in the pan then lift out using the parchment paper.
12. Transfer to a cutting board, drizzle with chocolate sauce (from Master Recipes) and slice into bite-sized squares.





# MILK PUNCH

## WHAT YOU'LL NEED

2 oz. Slane Irish Whiskey

½ oz. heavy cream

2 oz. milk

1 tbsp. Slane vanilla extract

¾ oz. cane syrup

Combine all ingredients into a shaker tin without ice. Close and dry shake your cocktail to froth up the cream. Open (carefully), add ice, close again and shake vigorously until very cold. Double strain into a stemmed glass. Garnish with your favorite baking spice.



# CARAMEL BROWNIES

## WHAT YOU'LL NEED

2 sticks unsalted butter  
8 oz. bittersweet or semisweet chocolate, cut into 1/4-inch pieces  
2 tbsp. very strong coffee, or instant dissolved in water  
4 large eggs  
1/2 tsp. salt  
1 c. granulated sugar  
1 c. firmly packed dark brown sugar  
2 tsp. Slane vanilla extract  
1 tsp. Slane Irish Whiskey  
1 c. all-purpose flour  
soft caramel (from Master Recipes)

## TOOLS

13x9 in. pan or casserole dish  
Double boiler (you can also use a saucepan with a heat-safe bowl)

## DO THE THING!

1. Preheat your oven to 350°F (or 325°F convection).
2. Grease your pan liberally with butter and then line with parchment, leaving an inch of overhang on the long sides.
3. Using a double boiler (or, if you don't have one, a medium heavy-bottomed saucepan and a heat-safe bowl) bring the water to a lazy simmer and place your heat-safe bowl over it. Toss in the chocolate, butter and water or coffee.
4. Melt the chocolate and butter 75% of the way, then use your spatula to stir until smooth. Set aside to cool slightly.
5. In a large bowl whisk the eggs until pale, then whisk in salt, sugars, vanilla, and whiskey.
6. Stir in the chocolate mixture, then slowly fold in the flour using a rubber spatula.
7. Pour batter into your prepped pan and use the spatula to even out the top.
8. Bake for about 45 minutes or until the top is nice and shiny. Check the very center with your stabby – if it comes out with very moist particulate, but not batter, you're good to go.
9. Cool on a wire rack completely, then lift out of the pan using the parchment overhang.
10. Cut into squares and drizzle whiskey caramel over the top decoratively.
11. Serve warm or at room temp.





# HOLLAND TUNNEL

## WHAT YOU'LL NEED

2 oz. Slane Irish Whiskey

1/2 oz. Amaro CioCiaro

1/2 oz. Bonal

3 d. aromatic bitters

Combine all ingredients into stirring pitcher, add ice and stir until glass is very frosty. Strain into coupe and garnish with an orange swathe.

“

Brownies should be the most basic of all recipes, but in my experience the perfect brownie comes only with practice. You want them to be ooey-gooey in the center, with a lovely, shiny crackle on top. The key to this is to pull them out of the oven before your gut says they're ready. When you stab it with your stabby, there should be lots of moist bits clinging to it (but not raw batter).

”



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soft caramel (from Master Recipes)

## TOOLS

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1. Preheat your oven to 350°F (or 325°F convection).
2. Grease your pan liberally with butter and then line with parchment, leaving an inch of overhang on the long sides.
3. Using a double boiler (or, if you don't have one, a medium heavy-bottomed saucepan and a heat-safe bowl) bring the water to a lazy simmer and place your heat-safe bowl over it. Toss in the chocolate, butter, and water or coffee.
4. Melt the chocolate and butter 75% of the way, then use your spatula to stir until smooth. Set aside to cool slightly.
5. In a large bowl whisk the eggs until pale, then whisk in salt, sugars, vanilla, and whiskey.
6. Stir in the chocolate mixture, then slowly fold in the flour using a rubber spatula.
7. Pour batter into your prepped pan and use the spatula to even out the top.
8. Bake for about 45 minutes, or until the top is nice and shiny. Check the very center with your stabby – if it comes out with very moist particulate, but not batter, you're good to go.
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Combine all ingredients into stirring pitcher, add ice and stir until glass is very frosty. Strain into coupe and garnish with an orange swathe.



03.

“

Slane's unique blend of delicate sweetness and bold backbone make it my first pick, whether I want the perfect cocktail base, a warming Irish coffee or just a smooth end-of-the-night shot.

- Katie DeCantillon

”

WHAT IS BEST IN LIFE?  
**BREAD**

# WHISKEY HONEY BUTTER

## WHAT YOU'LL NEED

- 2 tbsp. Slane Irish Whiskey
- 2 sticks unsalted butter
- ¼ c. local honey

## DO THE THING!

1. Put butter, whiskey and honey into a stand mixer together.
2. Beat with paddle attachment until fully emulsified.
3. Spread liberally on fresh, warm biscuits, bread and everything else in your life.

# BISCUITS

## WHAT YOU'LL NEED

- 3 c. pastry flour
- 3 c. all-purpose flour
- 1 tbsp. plus 1 tsp. sugar
- 2 tbsp. baking powder
- 1 tsp. baking soda
- 1 tbsp. salt
- 12 oz. cold butter
- 2¼ c. buttermilk
- 3 tbsp. melted butter

## TOOLS

- Pastry cutter
- Rolling pin

“

All of your ingredients should be cold. Cold buttermilk and frozen butter. You're going to be grating the butter into the flour, so you want to give it as much chance as possible. Work FAST. You want your butter to still be cold when the biscuits go in the oven.

”

## DO THE THING!

1. Preheat oven to 425°F (or 400°F convection).
2. Mix all dry ingredients together and whisk until well combined.
3. Grate your butter directly into the flour mix. SO FAST.
4. Fold the flour over the butter with your hands and rub it in.  
You don't want this perfect — having chunks of butter left over is a good thing.
5. Pour your cold buttermilk into this mixture and work it together with your hands. Being lazy is good here, — you want everything combined, but not emulsified.
6. Dump out onto a floured surface and roll out to about an inch thick.
7. Sprinkle with flour, then fold half the dough over itself. Repeat this step 4-5 times.
8. Roll out to about ¾ in. thick and cut using a biscuit round. Fold the scraps together and cut those as well.
9. Line your baking sheet with parchment and place the biscuits so that as many sides are touching as possible. They'll climb each other in the oven for maximum fluff-factor.
10. Brush the tops with melted butter. Bake for about 15 minutes or until golden on top.



# FRENCH 75

## WHAT YOU'LL NEED

- 1 ½ oz. Slane Irish Whiskey
- ½ oz. cane syrup
- ¾ oz. fresh lemon juice
- ½ oz. Korbel Sparkling Wine

Top with Korbel Sparkling Wine. Combine all ingredients (save the wine) into a shaker tin. Shake until frosty to the touch. Double strain into a flute and top with Korbel. Garnish with a flamboyant lemon twist.



# ANN'S BROWN BREAD

**This recipe begins with a story.**

The first time I went to Ireland I traveled back and forth from coast to coast, crashing in bed and breakfasts along the way. Everywhere I went there were three staples: constant, genuine kindness; the best bacon I've ever experienced; and brown bread. This bread is unlike anything else in this world – I think that may be because it is born from love and history more than any kind of recipe.

I came home from that trip dreaming of those warm loaves. I tried everything I could think of and just could not get the recipe right, no matter how many times I attempted it or how many variations I used. Eventually, I decided it might be best if I stuck to the American version with salt and rosemary – delicious, but not the same.

When I joined the team at Brown-Forman, we took a trip to the homeplace of Slane – a quaint village tucked just north of Dublin, among the rolling green hills along the River Boyne. It is picturesque and magnificent, and even still my fondest memory is one shared with my friend, Boston-based Slane Ambassador Becky Gardiner, who grew up just west of Slane, right outside of Galway. Her parents came to see their daughter and tour the castle together. It was a wonderfully heartfelt reunion, but Becky's one request?

**Brown bread. A little taste of home.**

We shared that bread at the hotel later that evening, decadently dipping it into Irish butter, and agonizing over the joy of such a treat. This is what brown bread is for – shared experience, creating fond memories, and bringing people together.

Obviously, I had to have this recipe! Ann obliged by sending along the recipe.





Hilariously, I failed again, and again, when attempting this recipe.

I was ready to buy my ticket to Galway when I gave the recipe another read:

“Bake 30 mins or so till crusty then turn and get bottom crisp..”

Wait, does that mean she’s turning the loaves upside down to finish the bottom? Never in my life have I heard of this! Requests for further clarification revealed:

“Yup – when they are almost cooked, I turn them and crisp the bottom (not always necessary).”

Right before I finished the recipes for this book, I gave Ann’s Brown Bread another go. To my great delight it was a success! Thank you, Ann, for the recipe; and for the memories.

## WHAT YOU’LL NEED

450g all-purpose flour

50g wheat bran

1 tsp. baking soda

500g buttermilk at room temperature

## TOOLS

Parchment-lined cookie sheet

One handheld like a claw to stir together in a circle – this stands as the most important element.

## DO THE THING!

1. Using your claw hand, sift together the dry ingredients.
2. Pour the buttermilk over the top and stir together. Don’t beat this dough up – it needs to just come together.
3. Cover your hands in flour, form the dough into an approximation of a ball, and place it on your parchment-lined cookie sheet.
4. Sprinkle with extra flour, cut a large deep X into the top with a very sharp knife, and then stab each quadrant.
5. Put the loaf in the cold oven and whack up the temp to 450°F.
6. Bake for about 30 mins. It will brown pretty quickly. Check the bread at about 25 minutes – if the top is browning quicker than the bottom, flip over and crisp up the bottom for the remaining 5 minutes.
7. Tap to make sure it sounds hollow.





# ROSEMARY SODA BREAD

## WHAT YOU'LL NEED

500g all-purpose flour  
1 tsp. salt  
1 tsp. baking soda  
2 stalks of fresh rosemary,  
roughly chopped  
500g Buttermilk, room temp

## TOOLS

Parchment-lined cookie sheet

## DO THE THING!

1. Mix the dry ingredients together (claw hand), then pour in the buttermilk and mix until just combined. It will be really wet and sticky. Pull it out of the bowl and mold a sort of circular pile onto the prepped sheet.
2. Sprinkle with flour and cut a deep X into the top with a very sharp knife.
3. Bake at 400°F for 45 minutes, or until a deep brown color.

“

This dough browns very quickly. Do not be afraid to leave it in the oven longer than it appears to need. Taking it out too early will give you a heartbreaking, runny mess. Use a potholder to tip the bread out of the pan and give it a good rap of the knuckles along the bottom. It should sound totally hollow – sort of the way a wall sounds when you're looking for a stud to hang a painting.

”



# WASSAIL

## WHAT YOU'LL NEED

- 1 gallon local apple cider
- 4 c. orange juice
- 4 tbsp. gunpowder tea leaves
- 10 cinnamon sticks
- 1 tsp. whole cloves
- 1 tbsp. juniper berries
- 1 ½ in. fresh ginger piece, cut into slices
- 5 star anise pods
- 1 apple, sliced into rounds
- 1 orange, sliced into rounds
- 2 c. of Slane Irish Whiskey

## DO THE THING!

1. Pour all liquid ingredients (except Slane) into a large stock pot. Add all spices and tea - no need to use bags as we'll be straining it off.
2. Slice one whole apple and one whole orange into rounds using a mandolin **VERY CAREFULLY**. I used a corer on my apple, but this is wholly unnecessary. Put the bulk of the fruit into the stock pot but keep a few rounds back for garnish.
3. Simmer gently for about 20 minutes, or until vibrantly aromatic. Strain using a fine strainer or cone into a closable container. Add whiskey.
4. Chill for 24 hours. This will let the flavours set.
5. For hot Wassail, follow all of the above steps, but instead of straining and chilling, strain into a large stock pot, or a Crock Pot. Set to very low heat, add whiskey and enjoy.

# CINNAMON ROLLS

## DOUGH

4 large egg yolks  
1 large whole egg  
1/4 c. granulated sugar  
6 tbsp. butter, melted, plus more to grease the pan  
3/4 c. buttermilk  
Zest of 1 orange, finely grated  
3 3/4 c. all-purpose flour, separated  
1 packet instant dry yeast  
1 1/4 tsp. coarse or kosher salt  
1 tsp. oil for bowl



## GLAZE

Half a package cream cheese (4 oz), room temperature  
1 c. icing sugar  
1/2 stick unsalted butter, room temperature  
1/2 tsp. Slane vanilla extract

## FILLING

3/4 c. light brown sugar  
2 tbsp. ground cinnamon  
1/2 stick unsalted butter, room temperature  
Pinch of salt

## TOOLS

Stand mixer with hook attachment  
Pastry brush  
Ruler  
Very sharp serrated knife

## PREPARE THE FILLING

1. Separate out 2 cups of the flour and set it aside.
2. In a stand mixer, cream the butter, sugar, and 3/4 of the orange zest together until fluffy.
3. Add egg yolks and whole egg one at a time until incorporated, then pour in the buttermilk and stir until combined. Scrape the bowl to make sure all is incorporated.
4. Dump in the two cups of flour along with the packet of yeast and salt. Beat on low until flour is moistened.
5. Switch to the dough hook and add in the remaining flour. Let that mixer run for about 6 minutes. The dough should be really soft and moist but not sticky.
6. Using a pastry brush spread the oil along the inside of a medium sized mixing bowl, place your kneaded dough into it and cover. Set aside to proof at room temp for about two and a half hours – I usually place the covered bowl in another part of the house to avoid the extra heat from the stove or oven. If it gets too warm it may proof a bit quicker than the two hours. Whatever you do, your dough should just about double in size.



## PREPARE THE GLAZE

1. Beat cream cheese, icing sugar, butter, and Slane vanilla until silky smooth. Spread glaze over the finished rolls.

## ASSEMBLE

1. Heavily butter a 9x13 brownie pan, or 13 in. cast iron skillet.
2. Turn your proofed dough out onto a floured surface and roll out into a large rectangle. Aim for about 18 inches wide and about 12 inches long. No need to be particular here, as long as one side is significantly longer than the other.
3. Melt your remaining butter and gently brush it along the top of the rolled dough, then spread the sugar mix over that.

## ROLL IT

1. You want the 18-inch-long side closest to you. Start from the bottom and tightly roll upwards. You may need to use a slight tucking motion to get it really tight.
2. Cut the scraggly ends off, then cut the log into 1 ½ inch slices using a very sharp serrated knife. I use a ruler to measure the lovely little rolls, but they're going to taste great even at varying sizes.
3. Place rolls in prepped pan, cover, and refrigerate overnight.
4. Tumble out of bed in the morning, pull these little lovelies out of the fridge, and preheat your oven to 350°F (or 325°F convection). Let the buns warm up out of the fridge for about 30 minutes while your oven heats, then bake until golden – about 30 minutes.
5. Cool on a rack only slightly before covering with glaze. Enjoy while warm and gooey.

# BEER BREAD

## SLANE HONEY

1/2 c. local honey

2 tbsp. Slane Whiskey

Whisk vigorously until combined.

## SLANE HONEY

3 c. all-purpose flour

3/4 tsp. salt

1 tsp. instant dry yeast

1/4 c. granulated sugar

12 oz. local lager, pilsner, or bock  
(I used a local German-style pils) -  
if possible, measure this by weight  
to keep your dough from getting  
too sticky.

2-3 tbsp. melted butter

## DO THE THING!

1. Preheat oven to 375°F or (350°F convection)
2. Butter a bread pan liberally and set aside - line with parchment and rebutter for ultimate ease.
3. In a large bowl, whisk dry ingredients until combined.
4. Pour beer in and work together until a loose dough ball forms.
5. Move ball to bread pan and spread if necessary.
6. Bake for 50 minutes, remove, brush with melted butter, then bake for an additional 5 minutes.
7. Drizzle with Slane Honey and devour.



# EXTRA SPECIAL BITTER + SLANE

“

This bread is dense and flavourful. For a pairing, I chose my favorite beer in the world - an Extra Special Bitter from a local brewer. Not only is this beer the perfect balance between malty and hoppy, it is also the absolute best whiskey beer I have ever tasted. The malty flavours from the beer boost up the lovely grain notes from the whiskey, while the baking spice aromas from Slane really clean up the sweetness from the beer. You couldn't ask for a better pairing!

”



04.



“

Whether I'm in the mood for something robust or refreshing, Slane is there for me. I love the influence of the three casks, and when I sip a Slane Highball on a hot day, it's transcendent.

- Stephanie Saputo

”

I ONLY HAVE  
PIES FOR YOU

# PECAN PIE

## TOOLS

Skillet

Pie dish

Heavy-bottomed saucepan

## PECANS

2 c. halved pecans

1/2 tsp. kosher salt

1/2 tsp. ground cumin

1/2 tsp. cayenne pepper

1/2 tsp. ground cinnamon

1/8 tsp. orange essence

3 tbsp. butter

## PREPARE THE PECANS

1. Begin by mixing the salt, cumin, cayenne, and cinnamon together in a small bowl. Set aside.
2. Next, toast the pecans. Place them in a large skillet over low to medium heat. Stir frequently for even heat until the nuts are warm to the touch and highly aromatic. This will take 5 minutes.
3. Melt the butter into the pecans, stir to coat them. Add 2 tablespoons of water and immediately dump in your spice mixture, mixing until everything is evenly coated, and sauce is thickened.
4. Spread the pecans out over a bit of parchment to cool.

## PREPARE THE FILLING

1. Combine butter, sugar, and syrup into a heavy-bottomed saucepan over low heat. Allow to simmer for about 2 minutes, while stirring.
2. Remove from heat once sugar is fully dissolved and ingredients are evenly emulsified.
3. Stir in spicy pecans, cider vinegar, vanilla, and Slane Whiskey. Set aside to cool before adding eggs. You don't want the mixture hot enough to cook the eggs, or so cool it no longer stirs easily.
4. Whisk one egg in at a time until combined, then pour into pie shell.
5. Bake for 40 – 45 minutes. The rim will be slightly poofy while the center will jiggle just a tad.
6. Allow to cool on a wire rack and serve warm with whipped cream.

## FILLING

6 tbsp. unsalted butter

1 c. packed dark brown sugar

3/4 c. golden syrup or Steen's Cane

Syrup

2 c. pecan halves, spiced

1 tsp. apple cider vinegar

1 tbsp. Slane Irish Whiskey

2 tsp. vanilla extract

3 large eggs

1 par-baked whiskey pie shell



# MANHATTAN

## WHAT YOU'LL NEED

2 oz. Slane Irish Whiskey

1/2 oz. Carpano Antica Vermouth

1/2 oz. Fino Sherry

2d. aromatic bitters

Combine all ingredients into stirring pitcher, add fresh ice. Stir until the sides of the glass are frosty. Strain into martini glass, express orange swathe over the tip, discard. Garnish with a cherry.



# PUMPKIN PIE

## WHAT YOU'LL NEED

- 3/4 c. granulated sugar**
- 1 tsp. ground cinnamon**
- 1/2 tsp. salt**
- 1/2 tsp. ground ginger**
- 1/4 tsp. ground cloves**
- 1/4 tsp. ground nutmeg**
- 1 tbsp. Slane Irish Whiskey**
- 2 large eggs**
- 1 can (15 oz.) pure pumpkin puree – do not cheat! Make sure it is 100% pumpkin.**
- 1 can (12 oz.) evaporated milk**
- 1 parbaked whiskey pie shell**

## DO THE THING!

- 1. Preheat oven to 425°F (or 400°F convection)**
- 2. Mix spices in a small bowl and set aside.**
- 3. Beat eggs in a stand mixer then add in pumpkin, spices, and whiskey.**
- 4. Pour evaporated milk in very slowly and mix until combined. Scrape the sides of your bowl to avoid streaks!**
- 5. Pour the filling into a parbaked whiskey pie shell. Bake at 425°F (400°F convection) for 15 minutes then reduce temperature to 350°F (325°F convection)**
- 6. Bake for 40 to 45 minutes or until a stabby inserted near the center comes out totally clean. This bakes a bit like a custard! You don't want a soupy egg pie.**
- 7. Cool completely on a wire rack.**
- 8. Serve with lightly sweetened whipped cream.**



# THYME HOT TODDY

## WHAT YOU'LL NEED

1 1/2 oz. Slane Irish Whiskey

1/2 oz. fresh lemon juice

3/4 oz. thyme-honey syrup

Hot water

First, warm your glass by filling it with hot water. Once warm, dump the water and pour your whiskey, lemon, and syrup directly into the glass. Give it a gentle stir to combine. Top with fresh hot water and garnish with thyme sprig and lemon wheel.

## THYME HONEY SYRIP

1 c. local honey

1/2 c. water

10 sprigs of fresh thyme

Combine honey and water into a small saucepan over medium heat. Warm, but don't boil. Tie the thyme together with some string and submerge into the honey. Allow to steep for about 30 minutes - it should be very aromatic. Strain thyme off mixture and store in an airtight container in the fridge.



05.

“

“Slane is my new favourite utility whiskey because it enhances any and everything. On the rocks? Check. In my chai latte? Oh, yes. In a cake? You butter believe it! From the simplicity of a neat pour to a complex cocktail with fancy syrups and bitters, Slane neither overpowers other ingredients nor is it a shrinking violet. It’s perfection... distilled.”

- Kia Palmer

”

# MASTER RECIPES

# CARAMEL

## WHAT YOU'LL NEED

- 2/3 c. heavy cream
- 1/4 vanilla bean
- 1 1/4 c. granulated sugar
- 1/4 c. water
- 2 tbsp. light corn syrup
- 1/4 tsp. fine sea salt
- 4 tbsp. unsalted butter
- 3/4 tsp. lemon juice
- 2 tbsp. Slane Irish whiskey

## TOOLS

- 1 small saucepan
- One medium/large saucepan
- Heat-safe container  
(a mason jar or similar)



## DO THE THING!

1. Pour the cream into a small saucepan. Using a small, sharp knife, cut the vanilla bean in half lengthwise. Using the knife tip, scrape the seeds into the cream. Set over medium heat and bring just to a simmer, then reduce the heat to low and keep the cream mixture warm.
2. In a large, heavy saucepan over medium heat, combine the sugar, salt, corn syrup, and water, stirring to dissolve the sugar. Bring to a boil and cook, without stirring, until the mixture turns a light amber color, 5 to 7 minutes. Remove from heat.
  - a. For millionaire bars, cook the sugar until it turns a darker shade of amber. Watch carefully to keep from burning – it'll go fast!
3. Carefully pour the warm cream into the caramel; the mixture will boil vigorously. When the boiling subsides, whisk until smooth. Stir in the lemon juice and whiskey.
4. Add the butter 1 piece at a time, whisking constantly after each addition. Continue to whisk the caramel as it cools.
  - a. For millionaire caramel, mix in the butter and (before cooling) set back on low heat at a slow simmer until the mixture thickens – about 30 – 45 seconds. Remove from heat and pour directly over the shortbread.



“

Make this right before you need it and put it in a piping bag (or Ziploc with one corner snipped off) while it's still warm. Left too long and your chocolate will “seize” and become impossible to drizzle over your confectionary.

”

“

For a firmer finish with your chocolate use 2 tablespoons of shortening instead of cream. It will give your sauce a hard shiny finish once it's cooled, great for cookies or anything that has to be stacked or packed.

”

# CHOCOLATE SAUCE

## WHAT YOU'LL NEED

- 4 oz. dark chocolate
- 1 tbsp. sugar
- 2 tbsp. heavy cream
- 2 tbsp. Slane Irish Whiskey

## TOOLS

- Medium heavy-bottomed saucepan
- Heat-safe bowl or double boiler

## DO THE THING!

1. Set a heat-safe bowl over a very small amount of water in a heavy-bottomed saucepan.
2. Heat the water on low until you get a lazy simmer. You don't want the water touching the bowl as it will overheat your chocolate.
3. Add your chocolate to the bowl and allow it to melt about 75% of the way.
4. Remove from heat and stir until fully melted.
5. Add sugar, cream, and whiskey and whisk to combine.





# WHIPPED CREAM

## WHAT YOU'LL NEED

1.5 c. heavy whipping cream

1/2 - 1 c. icing sugar (to taste)

1-2 tbsp. Slane Irish Whiskey – I will often split tablespoons with a favored liqueur to bring differing dynamic flavours to the cream that pair with the flavours of the bake.

## DO THE THING!

1. Measure about a cup and a half of heavy whipping cream into a heavy-bottomed bowl or into the bowl of your stand mixer. Whip with a whisk (attachment) until very loose peaks and troughs begin to form.

2. Sift icing sugar directly into the cream and whip until soft peaks form. Do not over beat unless you enjoy sweet butter.

“

I love a great whipped cream that's been just slightly sweetened. It offsets the uber sweetness of a pie, or in the case of the Pecan Pie, the spiciness of the pecans perfectly. If you prefer sweeter cream, add more. If you like it with a little kick, add a tablespoon of Slane Irish Whiskey or your favorite liqueur.

”

# SLANE VANILLA EXTRACT

## WHAT YOU'LL NEED

750ml Slane

10-15 food-grade Vanilla beans

## DO THE THING!

1. Open a fresh 750ml bottle of Slane Irish Whiskey. Pour yourself off a Slane on the Rocks to enjoy as you take care of the vanilla beans.
2. Cut the ends off the beans, then slice them open lengthwise.
3. Chop them further into quarters and drop all of the beans and pieces into the bottle.
4. Label appropriately and store in a cool dry place – I use the back of my pantry.
5. Shake every day for at least a month before first use.
6. Once the month has passed and the vanilla has had time to extract, continue to shake occasionally and top up with fresh Slane periodically.
7. Whenever you use a recipe that calls for fresh vanilla beans, you can drop the pod into your bottle after you scrape the seeds out for the recipe! This will give you the opportunity to create an infinite bottle of vanilla. Keep adding bean scraps, periodically top up with whiskey and never purchase vanilla extract again.
  - a. No need to thank me, just bake joyously.



# WHISKEY PIE DOUGH

## WHAT YOU'LL NEED

1 tsp. salt  
120ml very cold water  
30ml Slane Irish Whiskey  
455g all-purpose flour  
300g unsalted butter, frozen  
Extra flour for rolling

## TOOLS

Food processor equipped with blade or a pastry cutter  
Rolling pin  
Plastic wrap

**ALWAYS MEASURE  
YOUR INGREDIENTS**

## TWO METHODS

The first way - use a food processor.

- Start with room temp water to make diluting the salt easier. Once it's properly dissolved, I add the whiskey and stir until combined.
- This mixture is tossed into the freezer and left until it's nearly frozen. You don't want ice crystals, but it should be colder than fridge temp.
- Freeze your butter.

The second way - by hand.

- Cut your butter into 1/2 inch cubes and refrigerate.
- Rub the butter into the flour like you're making biscuits.
- This method will give you consistent results once you get an idea of what the butter/flour stage feels like. It's a bit like dry, greasy sand. It should clump together and fall apart easily like when you're making a sand castle.

With either method, you want pea-sized chunks of butter visible in the finished discs.

## DO THE THING!

1. Before you start, have your ingredients ready at the correct temperature, weigh everything out and cut your frozen butter into 1-inch chunks.
2. Mix together your water, salt, and whiskey. Refrigerate or place in the freezer to chill. Be absolutely sure your salt is dissolved before it chills.
3. Dump your flour into the bowl or food processor
4. Drop the butter chunks into the flour. Try for even distribution.
5. Pulse the food processor a few times to cut the butter up even further or use your pastry cutter to mash up the butter, then rub it the rest of the way in. You do not want a homogenous mixture.
6. Pour the cold water mixture into your food processor while pulsing to combine. A dough-like substance will form. It might look crumbly, but I promise it'll come together. You want pea sized chunks of butter throughout.
7. Knead together until you have a solid ball (900g), cut in half, and pad each ball into a disc.
8. Wrap each disc in plastic wrap and chill for at least 30 minutes. At this stage it will keep for up to 3 days in the fridge or 3 weeks in the freezer.

## DO THE THING! PART 2

1. Lightly flour a flat working space.
2. Unwrap one half of the dough, place on your floured surface, and sprinkle with flour.
  - a. If your dough has been in the fridge for longer than about an hour, let sit for about five minutes before working to avoid cracks.
3. Using even pressure, roll out to about 12 – 14 inches. Sprinkle with flour as needed.
4. Transfer to a pie plate by folding into quarters – this will limit the chance of stretching or breaking during transfer.
5. Fill immediately or if par-baking, chill for at least 30 mins before going in the oven.

### Parbake:

1. Preheat the oven to 375°F (or 350°F convection).
2. Paint the inside and edges of your chilled shell with one whole beaten egg.
3. Line with two layers of parchment paper. Be really careful to ensure the parchment is stuck down to the whole inside of the shell and there is enough overhang to protect the edges.
4. Fill completely with pie weights. If you don't have pie weights substitute with something you have around the house – I've used heavy beans like fava beans, or a mixture of rice and pennies. You really just want to make sure the dough doesn't have the chance to fluff up in the oven.
5. Bake for about 25 minutes, until the edges look light brown underneath the parchment.
6. Very carefully, remove pie weights and parchment.
7. Bake for a further 5 minutes, or until the bottom is also light brown.
8. Cool completely before baking.



**FOR MORE INFORMATION PLEASE VISIT:**

**[WWW.SLANEIRISHWHISKEY.COM](http://WWW.SLANEIRISHWHISKEY.COM)**



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Slane Irish Whiskey, a blend, 40% Alc. by Vol. Important by Brown-Forman Beverages, Louisville, KY. Trailblazers Sip Responsibly.

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