



MERRY CHRISTMAS & BON APPETIT!



GINGERBREAD

INGREDIENTS



- 250 g honey
- 250 g flour
- 100 g powdered sugar
- 1 sachet of baking powder
- 1 sachet of vanilla sugar
- 1 tbsp green aniseed
- 1 tbsp of nutmeg
- 1 tbsp cinnamon
- 1 tbsp ginger
- 1 tbsp of 4 spices
- 2 eggs
- 10 cl of milk

PREPARATION

1. Heat 250 g of honey in a pan or in the microwave.
2. Mix the flour with the baking powder, the two sugars and the spices.
3. Add the warm honey (stirring ideally with a wooden spoon).
4. Gradually stir in 2 eggs, then a little bit of just warm milk to mix it all together.
5. Preheat the oven to 160°C (thermostat 5-6).
6. Pour the mixture into a cake tin well buttered and floured.
7. Place in the oven and leave to cook for 1 to 1h15.
8. Turn out the gingerbread when it has completely cooled down. Wait at least 24 hours before eating it.

It can be kept for a week, wrapped in a tin foil.