

SPICE BREAD

Ingredients (For 4 people)

- 250 g honey
- 200 g water
- 150 g milk
- 50 g rum
- 180 g caster sugar
- 1 tbsp spice bread spice mix
- 50 g butter
- 400 g wheat flour
- 1 pinch of salt
- 30 g yeast
- 1 egg
- 10 g cacao

Preparation:

Preheat the oven to 180°C.

Heat the honey, water, milk, rum, sugar, spices and butter in a saucepan.

Mix the flour, salt, yeast and cacao in a mixing bowl. Crack an egg into the middle and stir again. Add the liquid mixture and mix well.

Pour the batter into a parchment-lined mould of approximately 40 cm and bake for approximately 45 minutes. Leave to cool on a rack before serving.

