



Gingerbread & Honey Bites

Ingredients:

10 minutes

- 200g flour
- 120g honey
- 1 tsp baking soda
- 100ml warm milk
- 1 tbsp gingerbread spice mix
- 50g melted butter

Instructions:

1. Preheat the oven to 170°C (338°F).
2. In a saucepan, warm the milk with the honey and melted butter until the butter is fully melted and the mixture is warm.
3. In a large bowl, mix the flour, baking soda, and gingerbread spices.
4. Gently fold the milk-honey-butter mixture into the dry ingredients using a spatula until you get a smooth batter.
5. Pour the batter into a prepared loaf pan.
6. Bake for about 35 minutes. Check doneness by inserting a knife into the center—it should come out clean or with a few moist crumbs.
7. Remove from the oven and let rest in the pan for 10 minutes, then transfer to a wire rack to cool completely.
8. Once cooled, cut into small squares.

Recipe by Plumes des Étoiles