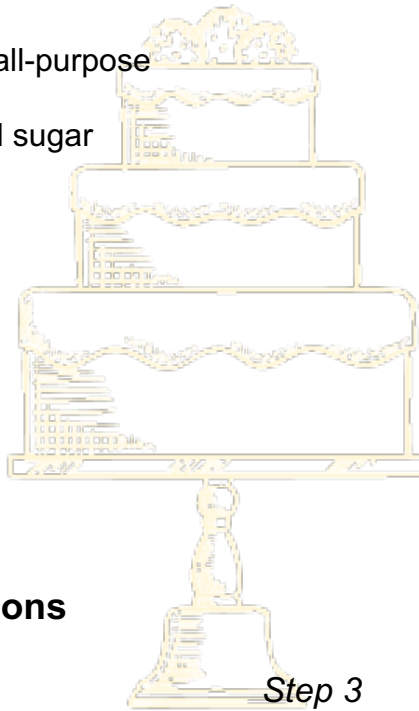


Gingerbread cake (Pain d'épices)

Servings One cake	Prep time : 10min	Cook time : 1h/1h15	Resting time : -
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Ingredients

- **¾ cup (250g)** of honey
- **2 cups + 1 tbsp (250g)** of all-purpose flour
- **1/3 cup (60g)** of granulated sugar
- **½ cup (110g)** of milk
- **1** egg
- **1 bag** of baking powder
- **1 bag** of vanilla sugar
- **1 tsp** of allspice
- **1 tsp** of cinnamon
- **1 tsp** of ginger powder
- **½ tsp** of grate nutmeg
- A pinch of salt



Step 3

Step by Step instructions

Step 1

Start by preheating your oven at 160°C (320°F). Then, line your cake pan with butter and flour. You could also use some baking paper if you prefer.

Step 2

Pour in a mixing bowl your dry ingredients: all-purpose flour, baking powder, pinch of salt, sugar, vanilla sugar and the spices.

Then, warm a little bit your honey thanks to a microwave or in a pan.

Pour the warm milk in your dry ingredients and mix with a wooden spatula. Be careful with your honey to not burn yourself.

When your elements are more or less combine, add the eggs and continue to stir.

Then, warm your milk and pour it as well in your mix.

Just stir with your spatula until everything is well combine.

To keep the right consistency, stir with a spatula and not a whisk.

Step 4

Pour your cake preparation in your cake pan previously prepared.

Place it in the oven preheat for 1h to 1h15.

Step 5

Let it cool completely before taking it off from the pan.

You could preserve it in an airtight box or plastic wrap for days.