

Marinka's Spiced Honey Bread

Serves: A few friends

You will need:

Large mixing bowl

Small saucepan

Oven

Ingredients:

2 cups flour

2 teaspoons baking powder

1 teaspoon cinnamon

1 teaspoon ginger

½ teaspoon nutmeg

½ cup honey

2 tablespoons butter

1 egg

Splash of orange juice

Method:

1. Sift the flour, baking powder, cinnamon, ginger and nutmeg into a large mixing bowl.
2. Gently warm the honey and butter in the small saucepan, stirring them together until the butter is melted.
3. Take the saucepan off the heat and whisk in the egg.
4. Pour the contents of the saucepan into the mixing bowl and stir. Add small splashes of orange juice until the mixture looks like it will form a dough.
5. With clean hands, squash the mixture into a dough.
6. Shape the dough into a rectangular loaf, a flat bread, small round balls, or any shapes you like.
7. Cook in a medium hot oven for about half an hour.
8. Cut into slices or squares (if needed) and share with friends. Serve with tea, coffee, or cocoa.