

Gingerbread with dried fruit

Preparation: 10 min

Cooking time: 45 min

Ingredients for 1 cake:

- 250 g liquid honey
- 100 g mixture of minced dried fruit
(choice: nuts, almonds, raisins, apricots, etc.)
- 200 g self-raising flour
- 100 g butter
- 50 g brown sugar
- 10 cl milk
- 1 egg
- 1 teaspoon speculoos spices
(or 1/2 teaspoon of allspice)
- A pinch of salt



Preparation:

1. Pour the milk into a bowl and add the butter, cut into pieces. Heat it in the microwave for 1 min, at 800 W.
2. Add the honey and whip the mixture until it is completely smooth.
3. Add in the following order: the flour, brown sugar, egg, salt and spices and mix well after adding each ingredient. Finally, add the dried fruit.
4. Pour into a cake tin lined with greaseproof paper and bake in the oven for 45 min (preheated at T°5 – 150 C°).
5. Let it rest for 5 min, take it out of the mould and place it on a rack and leave to cool completely. Wrap in greaseproof paper and let it rest overnight. Eat at room temperature.