

Gingerbread

100g *sugar*
275g *honey*
50g *molasses*
 $\frac{1}{2}$ tsp *salt*
125ml *water*

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350g *rye flour*
25g *baking powder*
2 tbsp *ground fresh ginger*
1 tsp *ground cinnamon*
 $\frac{1}{4}$ tsp *ground decorticated cardamon*
 $\frac{1}{4}$ tsp *ground cloves*
 $\frac{1}{4}$ tsp *ground nutmeg*
 $\frac{1}{4}$ tsp *black pepper*
 $\frac{1}{8}$ tsp *ground anis seeds*
 $\frac{1}{8}$ tsp *ground coriander*

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1 tbsp *milk*

45min or until fully done.

Remove gingerbread from bread pan and wrap in aluminum foil while still hot. Let rest until cold.

Mix wet ingredients in sauce pan and bring to a boil.

Freshly grind all the spices.

Line bread pan with parchment paper.

Combine wet and dry ingredients and use kitchen mixer to knead for several minutes.

While the dough is still warm, transfer to bread pan. Use the back of a wet spoon to smooth the top of the dough evenly; then cover with saran wrap and let rest at room temperature for a couple of hours.

Preheat oven to 340°F. Remove saran wrap and brush with one table spoon of milk. Bake for