

Edible Holiday Gifts

Inspired by German Traditions By **Nadia Hassani** | spoonfulsofgermany.com

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Honey Spice Bread

There is no German Christmas without sweet holiday breads! This Honey Spice Bread develops flavor as it sits, and it keeps for a couple of weeks.

This recipe makes 1 large or 4 small loaves.

Ingredients:

- 2/3 cup raw honey
- 1/2 cup packed light brown sugar
- 7 tablespoons unsalted butter
- 3 1/2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon ground cardamom
- 1 teaspoon ground nutmeg
- 1 cup finely ground almonds
- Pinch of salt
- 2 eggs

Warm the honey with the sugar and butter in a small saucepan. Stir until the butter and the sugar have melted. Set aside to cool. Preheat the oven to 350° F. Grease a loaf pan. Mix the flour with the spices. Lightly beat the eggs. Add the honey mixture and the eggs to the flour mixture and stir well to combine. The dough should be free of lumps but it will be rather stiff.



Put the dough into the prepared pan and even it out with a spatula. Bake on the middle rack of the preheated oven for 60 to 70 minutes. If the top browns too much but the bread is not yet done, cover it with a sheet of aluminum foil. Smaller loaves require about half the baking time. Check for doneness with a toothpick.

Unmold the loaf onto a wire rack to cool. Wrap tightly in foil and store in a cool place.