



Quick spiced bread

*Makes 1 loaf*

### Ingredients

350g good honey  
40g soft dark brown sugar  
125g plain flour  
125g rye flour  
1 tbsp mixed spice (typically ground ginger, nutmeg, cinnamon, mace and cloves)  
1 tsp ground star anise  
20g baking powder  
2 medium eggs  
100ml full-fat milk  
20g butter, for greasing the tin

### Method

- 1** Preheat the oven to 180C/gas 4. Gently heat the honey in a pan with the sugar, stirring until the sugar melts. Remove from the heat.
- 2** Combine the plain flour, rye flour, mixed spice, star anise and baking powder in a bowl.
- 3** In a separate bowl beat together the eggs and milk, and then stir in the honey and sugar mixture. Stir this into the dry ingredients to form a batter.
- 4** Melt the butter in a small pan and use to brush the inside of a 25cm long tin.
- 5** Fill the tin with the batter, transfer to the preheated oven and bake for 35 min until the top is dark brown and a skewer inserted into the middle comes out clean.

**Recipes from *Crumb* by Richard Bertinet (Kyle, £25)**