

HOW TO MAKE

Pain d'épices a l'orange

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 4 oz butter• 5.3 oz honey• 1 cup orange marmalade• 2/3 cup milk• 5.3 oz brown cane sugar• 8 oz flour• 1 bag "levure Alsacienne"• ½ teaspoon baking soda• 3 eggs• ½ teaspoon nutmeg• 1 teaspoon star anise ground• 1 teaspoon 4 epices• 1 teaspoon ground ginger• 1 teaspoon cinnamon	<p>1</p> <p>2</p> <p>3</p>	<p>Pre heat the oven at 360 degrees Fahrenheit. Combine the butter, the marmalade and the honey in a bowl. Melt in the microwave. Add the milk.</p> <p>Beat the eggs and add them to the liquids. Mix all the powders, the spices, the sugar. Add the flour and combine well with the eggs and liquids batter (you can use a stand mixer).</p> <p>Butter small ramequins and pour the batter inside. Cook for about 15 minutes.</p>	<ul style="list-style-type: none">• 4 oz butter• 5.3 oz honey• 1 cup orange marmalade• 2/3 cup milk• 5.3 oz brown cane sugar• 8 oz flour• 1 bag "levure Alsacienne"• ½ teaspoon baking soda• 3 eggs• ½ teaspoon nutmeg• 1 teaspoon star anise ground• 1 teaspoon 4 epices• 1 teaspoon ground ginger• 1 teaspoon cinnamon	