

Elizabethan Ginger bread

Serves 8

From www.seatofmars.com

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1 cup of Honey

A generous quarter of a teaspoon of powdered Ginger

Eighth of a teaspoon of ground cloves

Eighth of a teaspoon of Cinnamon

Eighth teaspoon ground licorice

1 and three quarters of a cup of dry bread crumbs

1 tablespoon of anise seeds

- 1) In the top of a double boiler, heat the honey. Add spices except anise seeds and stir to blend.
- 2) Add bread crumbs and mix thoroughly, cover and cook over a medium heat for 15 minutes. Mixture should be thick and moist.
- 3) Place Gingerbread on a large sheet of waxed paper. Fold up sides of paper and mold dough into small rectangle shapes.
- 4) Sprinkle anise seeds on top and press them gently into dough with the side of the knife.
- 5) Cover and refrigerate for 2 hours
- 6) Serve ginger bread at room temperature in thin slices.

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