

MASTER CHEF RECIPES



PAIN D'ÉPICES

BY GERALD FORD, CMC

INGREDIENTS

100 gr Flour, cake
160 gr Flour, AP
8 gr Quatre epices
3 gr Salt
60 gr Butter
1 ea Egg, whole
170 gr Honey
1 ea Orange, zest
120 gr Buttermilk
5 gr Baking powder

METHOD

Preheat oven (350 F) butter & flour loaf pan.
Sift together the flour, soda, spices & salt.
Cream together egg, honey, orange zest & butter.
Add the buttermilk.
Add the dry in 3 increments, scraping the sides between.
Move batter to the prepared loaf pan and bake.
Check doneness with a toothpick or cake tester.
Allow bread to cool, then unmold.

YIELD: 610 GRAMS