

Pain d'épices



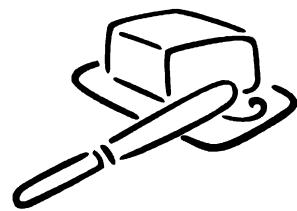
• Ingédients



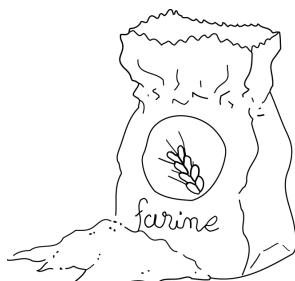
250 g de miel



1 verre de lait
chaud



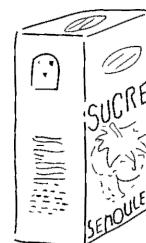
100 g de beurre
fondu



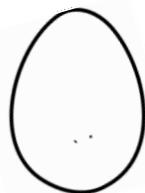
200 g de farine



1 sachet de
levure



50 g de sucre en
poudre



1 œuf



1 pincée de sel

• Ustensiles



1 saladier



1 fouet



1 moule



1 couteau



1 bol



1 cuillère en bois



1 verre mesureur

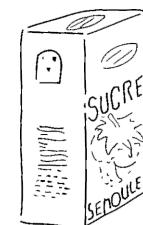
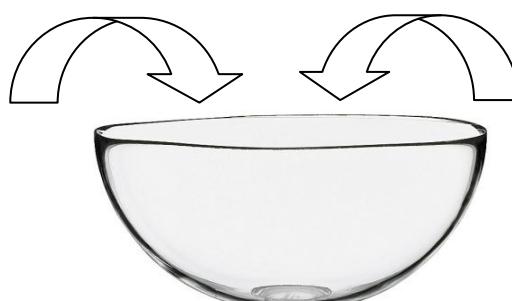
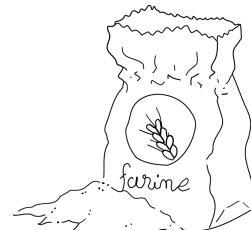
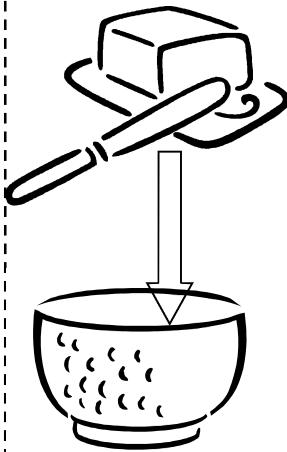
• Etapes du gâteau



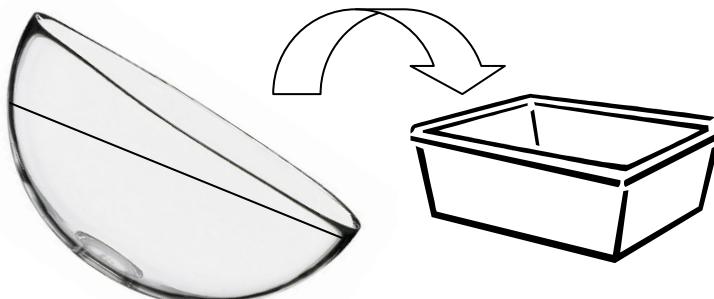
① MELANGER le miel et le lait chaud



② AJOUTER le beurre fondu, la farine, le sel, le sucre, la levure et l'œuf.

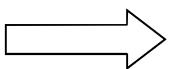
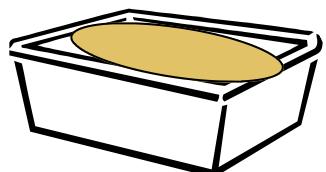


③ VERSER la pâte dans un moule.



④ METTRE au four (th. 6/7)

25 minutes.



⑤ DECOUPER un bonhomme dans le pain

d'épices



Pain d'épices



· Ingrédients



250 g de miel



1 verre de lait
chaud



100 g de beurre
fondu



200 g de farine



1 sachet de
levure



50 g de sucre en
poudre



1 œuf



1 pincée de sel

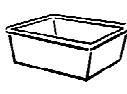
· Ustensiles



1 saladier



1 fouet



1 moule



1 couteau



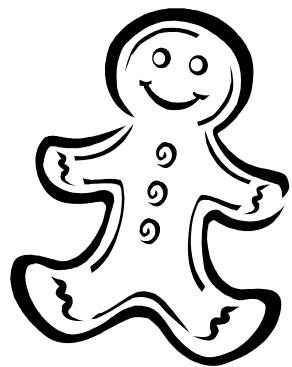
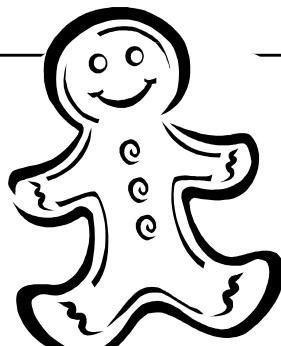
1 bol



1 cuillère en bois



1 verre mesureur



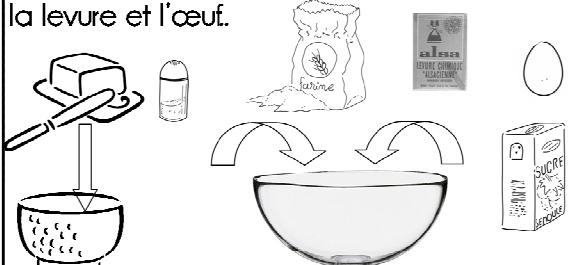
· Etapes du gâteau



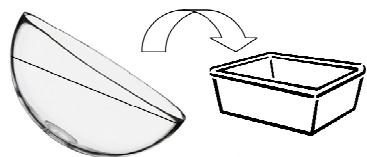
❶ MELANGER le miel et le lait chaud



❷ AJOUTER le beurre fondu, la farine, le sel, le sucre, la levure et l'œuf.



❸ VERSER la pâte dans un moule.



❹ METTRE au four (th. 6/7)

25 minutes.



❺ DECOUPER un bonhomme dans le pain d'épices

