

PIERNIK – HONEY CAKE (by Teresa Grabiec Silverstein)

1 cup of honey
1 cup of sugar
1 cup of milk
1 TBS of butter
40 dkg of all-purpose flower
3 whole eggs
1 TBS baking soda
Rum extract, almond extract, raisins, walnuts, pecans, orange rind
1 package of „przyprawa do piernik” – see below

Melt sugar in warm milk, and then add butter and honey. Let it cool off and then add 3 eggs. Combine the eggs with the rest of the liquid ingredients. Sift the flower and add baking soda. Add the flower mixture to cooled liquid ingredients and mix well to combine everything. Add honey cake spices “przyprawa do piernikow,” extracts, “bakalie” (nuts, raisins, orange rind). Put the dough in the clay pot “makutra” and leave it for 2 hours in a cold place (not refrigerator). Bake in a 12” bread pan at 300 -325- 350F (gradually increasing) for 45min to 1 hour.

“Przyprawa do piernika” – Honey cake spices:

Allspices 1tsp
Cinnamon 1 tsp
Nutmeg 1 tsp
Cloves 1 tsp
Cumin ½ TBS
Coriander ½ TBS
Herb pepper ½ TBS

(After mixing all these spices together, only add 2tsp of the mixture to the cake)