

# Yemarina Yewotet Dabo – Ethiopian Honey Bread

## Ingredients

60ml lukewarm water  
1½ teaspoons salt  
250ml lukewarm milk  
10g dried yeast  
90g melted butter  
600g bread flour  
125ml clear honey  
1 egg  
1 tablespoon ground coriander  
A pinch of ground cloves  
½ teaspoon ground cinnamon



## Instructions

- Dissolve yeast in 60ml of lukewarm water.
- Mix the egg, honey, coriander, cinnamon, cloves and salt in a separate bowl.
- Add the yeast mixture, milk and 60g of the melted butter.
- Beat until the ingredients are well blended. Gradually add and stir in flour (about 75g at a time).
- Knead the dough until it is smooth and elastic. Shape into a ball and place in a large, lightly buttered bowl. Let it rise for 1 hour or until the dough doubles in size.
- Spread the remaining melted butter evenly over the bottom and sides of a 1kg loaf tin.
- Punch the dough down with a single blow of your fist, and then knead it again for 1-2 minutes. Make it roughly the same shape as the dish and press into the corners so that it covers the bottom completely.
- Let it rise for a further 1 hour.
- Bake it in oven at 150°C/Gas mark 2 for 50-60 minutes.