

Quick Honey Breakfast Bread

3 C All Purpose Flour	½ C Sugar
1 tsp Sea Salt	¼ C + 1 tsp Baking Powder
½ C Butter	1/3 C + 1 tsp Honey (Could use flavor-infused)
½ C Milk	2 Large Eggs

Preheat oven to 400° F. Grease 9x13 pan with butter or non-stick spray. In a large mixing bowl, whisk together flour, baking powder, salt, & sugar, set aside. In a microwave safe bowl melt the butter. Whisk the honey into the melted butter until fully combined. Whisk the milk and then eggs into the honey butter mixture. Pour honey butter mixture into the dry ingredients in the bowl. Mix just until moistened, Do Not Overmix. Spread batter evenly into the greased pan and bake for 16 - 18 minutes. Cover the honey bread with foil for the last 7 – 8 min to avoid browning on top. Put it in for a few more minutes If needed. Bread will be golden brown, and a toothpick inserted into center should come out clean.

Recipe by Wishes and Dishes.