

Spiced Sweet Bread

(Zoete Koek)

This sweet bread is very similar in taste to those made in the Dutch town of Deventer. It is delicious slathered with butter.

1 cup dark brown sugar, packed

2 cups flour

1 teaspoon baking powder

1 teaspoon cinnamon

1/2 teaspoon freshly grated nutmeg

1/2 teaspoon ground cloves

1 cup milk

Preheat the oven to 350 degrees. Sift the dry ingredients together into a large bowl. Slowly add the milk and stir to make a dough without lumps. Transfer to a greased 8 x 5 x 2 3/4 inch loaf pan and bake for about one hour, or until a knife inserted comes out clean and the loaf is a deep-brown.

Cool. This is a dense loaf that keeps very well and improves in flavor and texture when stored in an airtight container for a few days.