



# CHAMPAGNE TOAST

ADAPTED FROM KIRBIE CRAVINGS VIA UNE-DEUX SENSES

## INGREDIENTS

- 3 cups all-purpose flour
- 2 T sugar
- 1 T baking powder
- 1 t kosher salt
- 2 T warm honey
- 12 oz. champagne
- 4 T butter melted
- zest from 1 orange + 4+ T softened butter (+salt and honey to taste, optional)

## DIRECTIONS:

1. reheat your oven to 350F. Spray a 9x5" loaf pan with cooking spray and set aside. In a medium bowl whisk together the flour, sugar, baking powder, and salt. Using a wooden spoon stir the honey and champagne into the dry ingredients being careful not to over mix. Pour half of the melted butter into the bread pan. Spoon batter over the butter. Pour remaining two tablespoons of butter over the batter. Bake for 50-60 minutes or until the top is golden and a skewer inserted in the center comes out clean. Allow to cool completely.
2. Using an electric mixer beat together the orange zest and softened butter. Feel free to add a pinch of salt and honey to taste. Toast your bread and enjoy! Champagne toast!