

## *Pampepato- spice cake*

**Ingredients:** 200 gr. flour, 100 gr. almonds, 100 gr. sugar (or better honey), 100 gr. powdered cocoa, 100 gr. chopped candied fruit, 2 gr. cinnamon, 2 gr. Crushed cloves, 80 gr. semi-sweet chocolate for the icing.

Work the above ingredients with lukewarm water or milk, mixing at length to obtain a rather solid compound.

Shape the pampepato, giving it the characteristic domed shape of a skullcap.

Bake it in the oven taking great care for if it burns it becomes bitter. Let it rest in a cool, damp place for ten days. After this time, ice it melted semisweet chocolate.



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