

Gus' Famous Lembas Bread

Galadhrim Lembas Bread – The Quotable Kitchen

Ingredients

o Yield : 2 doz

- o All-Purpose Flour - 2 & 3/4 cup
- o Baking Soda - 1 teaspoon
- o Salt - 1/2 teaspoon
- o Unsalted Butter - 1/3 cup
- o Granulated Sugar - 1/3 cup
- o Egg - 1
- o Honey - 2/3 cup
- o Vanilla Extract - 1 teaspoon

*if doubling
the recipe then
makes 10+ 6x6
Lembas squares*

Instructions

- o Preheat oven to 375°F.
- o Whisk together the flour, baking soda, and salt in a bowl; set aside.
- o With a hand mixer set to medium speed, beat together the butter and sugar until combined (about 2 minutes). Beat in the egg, honey and vanilla and mix until combined.
- o Add the dry ingredients and beat until mixture becomes crumbly.
- o Turn out dough on a lightly floured surface. Roll out dough to 1/4" thick and cut into shapes with a knife (or cookie cutter).
- o Bake on a parchment lined baking sheet for 6-8 minutes until golden. Place on a wire rack to cool.

 Print

Tags: All-purpose flour, Baking Soda, Egg, Granulated Sugar, Honey, Salt, Unsalted Butter, Vanilla Extract

Share Post :   