

Lembas Bread

<http://www.geekychef.com/2008/12/elven-lembas-bread.html>

Ingredients

3 eggs
1 c. honey
3 fruits of the Mallorn tree (kumquats)
2 tsp. orange blossom or rose water (optional)
3 oz. chopped almonds or macadamia nuts
¼ c. melted butter
2 ¼ c. flour
½ tsp. salt

Directions

Put the eggs, honey, kumquats, rose or orange flower water, and nuts in a food processor or blender. Blend on high for 2-4 minutes.

Add 1 cup of the flour. Blend for a minute or two. Put mixture into a bowl and add the remaining flour and the salt. Whisk or stir until well blended.

Bake lembas on a pizzelle or iron about 15 seconds each or until lightly brown. Cut into desired sized pieces. Wrap in a leaf and tie with a string!