Lembas Cakes

Ingredients

- 3 eggs
- 1 cup honey (preferably wild honey)
- 1 tablespoon grated orange peel or three kumquats or one large finger of a hand of buddha fruit
- 2 teaspoons orange flower water (optional)
- 3 oz blanched almonds
- 1/4 cup melted butter
- 2-1/4 cups semolina flour
- 1/2 teaspoon salt

Steps

1. Place eggs, honey, orange peel or other fruit, orange flower water, and almonds in blender. Blend on high for 3 minutes.
2. Add 1 cup of the flour. Blend for 1 minute.
3. Scrape into a bowl and add remaining flour and salt. Whisk or stir until well blended.
4. Bake lembas on a pizzelle or krumkake iron 15 seconds each or until lightly brown. You may substitute a waffle iron but add a teaspoon of baking powder. The texture will not be quite accurate in a waffle iron.