Lembas Bread

Amount 10 servings
Time 25min

Ingredients

- 2 1/2 cups flour
- 1 tbsp baking powder
- 1/4 tsp salt
- 1 stick butter
- 1/3 cup brown sugar
- 1 tsp cinnamon
- 1/2 tsp maple syrup or honey
- 2/3 cup milk or heavy cream
- 1/2 tsp vanilla

Steps

1. Preheat oven to 425F. Mix 2 1/2 cups flour, 1 tbsp baking powder, 1/4 tsp salt.
2. Add 1 stick cold butter. Mix with fork until evenly distributed.
3. Add 1/3 cup brown sugar, 1 tsp cinnamon.
4. Add 2/3 cup milk/cream, 1/2 tsp vanilla. Mix with fork until thick dough.
5. Roll to 1/2 in thick. Cut into 3" squares. Incise "x" on surface.
6. Bake ~12 min at 425 deg.

Notes

Added 1/3 cup milk and 1 tbsp olive oil. Perhaps reduce flour by 1/2 cup instead of additional milk?