

tea with tolkien

almond, citrus, and lavender lembas



gather ingredients

- 3 Cups Unsalted Butter, softened
- 1 Cup Brown Sugar
- 1/2 Cup Honey
- 4 Large Eggs
- 4 Cups Flour (for Gluten Free, substitute All-Purpose Gluten Free Flour)
- 1 Cup Almond Meal
- 1/2 Cup Slivered Almonds
- 1 tsp. Orange Extract
- 1 tsp. Lemon Extract
- 2 tsp. Vanilla Extract
- 3 Drops Food Grade Lavender Essential Oil

baking directions

1. Cream butter and brown sugar. Add honey, then eggs. Mix until smooth.
2. In a separate bowl, mix flour, almond meal, and slivered almonds.
3. Fold flour mixture into batter, adding the extracts & oil slowly. Mix until well-combined.
4. Refrigerate dough until it has stiffened a bit (at least an hour), then preheat the oven to 350F and roll dough out on a floured surface. Dough should be about 1.5-2cm thick.
5. Cut into rectangles, about 2 x 2.5 inches. Gently score the tops with an 'x'.
6. Bake on a greased tray for about 12-15 minutes, or until the bottoms of the waybread has slightly browned. They should be a light golden color when finished.

Notes: This recipe will make approximately 36 pieces. They can be stored for about a week wrapped tightly in plastic, or frozen until the day of your party. This waybread is traditionally wrapped in leaves: so you can either wrap them in any edible non-poisonous leaves, green fabric, or paper.