



ORCISH LARD BREAD + HALFLING HONEY HARDTACK

Makes 27, 3-inch biscuits

Equipment:

Oven, mixing bowl, pastry cutter, rolling pin, 3" biscuit cutter, baking sheets, pastry brush (for hardtack)

Ingredients:

- 6 cups all-purpose flour
- 3 tablespoons baking powder
- 1 1/2 teaspoons salt
- 3/4 cup snowcap lard
- 1/4 cup milk

For Honey Hardtack:

- 1/2 cup pumpkin seeds
- 1/2 cup honey



Instructions:

1. Preheat the oven to 450° F.
2. Whisk together all the dry ingredients except the pumpkin seeds into a mixing bowl so that it is all incorporated.
3. Cut the cold lard into the flour. If you have a pastry blender, use a rocking motion with the blender, and tap it against the side to release the mix from the blades. You can also use a pair of kitchen shears or two butter knives in a scissor-like motion to cut the fat into the dry ingredients. Blend until the mix resembles breadcrumbs.
4. Stir in the milk with a spatula, turning the mixture and pressing until it absorbs the liquid and forms a dough that pulls away from the side of the bowl.
5. Turn the dough onto a lightly floured surface and knead 3-5 times or until smooth.
6. Roll the dough until it is 1/2" thick. Lightly flour the edges of the biscuit cutter and cut out rounds of dough. Place rounds on an ungreased baking sheet. Press the leftover trimmings together and repeat the process until you run out.
7. **For Lard Bread:** Bake the rounds in the oven 8-10 minutes until the hardtack is golden. Cool 5 minutes before serving, or place in a bowl and cover with a clean dishcloth to keep warm.
8. **For Honey Hardtack:** Brush on a layer of honey onto each biscuit and add a few pumpkin seeds after the first 6 minutes of baking. Let bake another 2 to 4 minutes before removing and brushing on another layer of honey.