

Dwarf Bread

(Inspired by Terry Pratchett's Discworld novels)

Witches Abroad by Terry Pratchett

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Ingredients

- 4 1/6 cups flour
- 1 cup sugar
- 1 T baking powder
- 1 tsp allspice
- 1 tsp cardamom
- 1 tsp cinnamon
- 1 tsp coriander
- 1 tsp ginger
- 1 tsp nutmeg
- 1 tsp black pepper
- ½ tsp cloves
- 1 1/3 cups dried fruit (about 9 ounces)
- 1 1/3 cups maple syrup

Instructions

1. Preheat the oven to 325 degrees Fahrenheit
2. In a large bowl, combine flour, sugar, baking powder, and spices
3. Mix in dried fruit.
4. Stir in maple syrup until a uniform dough forms.
5. Line a cookie sheet with parchment paper and spread the dough evenly on the pan. The dough should be thin.
6. Bake until golden brown (about 35 minutes).
7. Slice while still warm, and set aside to cool.

