



German Lebkuchen

Jacob · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 30 mins

Description

Lebkuchen are traditional German Christmas cookies full of festive spices. They are finished with a simple sweet glaze. You can coat them with melted chocolate if you prefer.

Ingredients

- - $\frac{3}{4}$ cup brown sugar - $\frac{1}{2}$ cup honey - 1 egg - $\frac{1}{2}$ cup dark molasses - 3 cups sifted all-purpose flour - 1 $\frac{1}{4}$ teaspoons ground nutmeg - 1 $\frac{1}{4}$ teaspoons ground cinnamon - $\frac{1}{2}$ teaspoon ground cloves - $\frac{1}{2}$ teaspoon ground allspice - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{2}$ cup slivered almonds - $\frac{1}{2}$ cup candied mixed fruit peel
- finely chopped - 1 egg white
- beaten - 1 tablespoon lemon juice - $\frac{1}{2}$ teaspoon lemon zest - 1 $\frac{1}{2}$ cups sifted confectioners' sugar

Instructions

1. Beat brown sugar
2. honey
3. and egg in a large bowl with an electric mixer until smooth; stir in molasses. Combine flour
4. nutmeg
5. cinnamon
6. cloves
7. allspice
8. and baking soda in a separate bowl; stir into the molasses mixture to form a sticky dough. Stir in almonds and candied fruit peel. Cover dough and chill overnight. Preheat the oven to 400 degrees F (200 degrees C). Grease or line cookie sheets. Roll out dough on a lightly floured surface to a thickness of 1/4 inch. Cut into 2x3-inch rectangles. Place cookies 1 1/2 inches apart on prepared cookie sheets. Bake in the preheated oven until lightly browned
9. about 10 to 12 minutes. While the cookies are baking
10. make the glaze: Stir egg white
11. lemon juice
12. and lemon zest together in a small bowl. Mix in confectioners' sugar until smooth. Brush glaze over cookies while they are still warm. Transfer cookies to a wire rack to cool and set completely before storing in a single layer in airtight containers.