

Lebkuchen - Frieda Kissmer and Marguerite Cali

Ingredients:

- 1 3/4 C sugar
- 1 1/3 C honey
- 1/2 lb butter (2 sticks)

- 7 C flour
- 2 Tbsp baking powder
- 2 tsp cloves
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp ginger

2 eggs beaten

- 2 C Candied fruit
- 1 C Almonds
- 1 C Walnuts

Directions:

Mix flour, baking powder and spices

Grind nuts and candied fruit with a meat grinder or food processor. Measure first and then grind.

Heat the honey, butter and sugar (can be done in microwave)

Add flour mixture to honey mixture 1 cup at a time, beating after each addition

Beat eggs and add to mixture before adding all of the flour

Add ground nuts and fruit mixture to the dough and mix

Put dough into refrigerator to stiffen (4-8 hrs)

Roll dough and cut out cookies (1/4-1/2" thick)

Bake at 325 degrees for 12 - 15 minutes

7.5 dozen

Mason jar lid - cookie cutter size

just < 3"

Brush
 Glaze - powdered sugar + water
 while still a bit warm

3/4 - 1 c
 1.5 T