

## CAKES

### LEBKUCHEN FROM GRANDMA†

#### (LEBKUCHEN VON OMA)

- 1 1/2 cups molasses
- 1 stick or 8 tablespoons butter or margarine
- 1/2 cup sugar
- 1/2 cup milk
- 4 cups flour
- 3 level teaspoons baking powder
- 1/3 cup cocoa
- 1 tablespoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ginger
- 1/4 teaspoon cardamom
- 1/4 teaspoon coriander
- 2 eggs
- 2 tablespoons rum
- 3/4 cup chopped almonds
- 1/2 cup diced lemon peel (candied)
- 1/2 cup diced citron (candied)
- 6 oz. semi-sweet chocolate

Line a cookie sheet (10" X 15" X 1") with parchment paper making sure it up the sides and then set aside. Place molasses, butter or margarine, sugar and milk in a pot and bring to a boil. Set aside to cool. Place flour in a large bowl and stir in baking powder, cocoa, cinnamon, nutmeg, cloves, ginger, cardamom and coriander. Add eggs, rum and cooled molasses mixture and beat with a mixer until well mixed. Stir in nuts, lemon peel and citron. Spread the mixture in the prepared cookie sheet and bake in a preheated oven at 375° for 15-20 minutes. Melt chocolate and spread over the top. Cut into small squares or rectangles while chocolate is still soft. Decorate the top with an almond piece.

Makes approximately 80 cookies

