

## BAKED GOODS

### LEBKUCHEN WITH HONEY†

#### (LEBKUCHEN MIT HONIG)

- 3/4 cup honey
- 1/2 cup water
- 1/2 cup sugar
- 3 large eggs
- 1/4 teaspoon nutmeg
- 1/2 teaspoon ground cloves
- 1 1/4 teaspoon cinnamon
- 1/4 teaspoon almond extract
- 3 cups flour
- 1 1/4 teaspoons baking powder
- 1/2 cup hazelnuts (ground)
- 1 1/2 teaspoons flour
- 4 oz. orange peel (diced)
- 4 oz. citron (diced)

#### **Glaze:**

- 1 cup powdered sugar
- 1 1/2 - 2 tablespoons milk

Place orange peels and citron in a bowl, sprinkle 1 1/2 teaspoons flour over it, mix well and set aside. Place honey in a saucepan and warm, stirring continuously. Once warm add the 1/2 cup water and stir until it boils. Pour into a large bowl and let it sit until cold. Beat eggs with a fork and pour into the cold honey mixture. Add spices (nutmeg, ground cloves, cinnamon and the almond extract) and stir until mixed well. Stir in 3 cups flour, baking powder, hazelnuts, orange peels and citron. Spread mixture on a greased cookie sheet (10" X 15" X 1") and bake in a preheated oven at 350° for 30-35 minutes. Take out of the oven and let it sit 5-10 minutes. Cut into small squares or rectangles. **Glaze:** Stir powdered sugar with the milk into a glaze and brush over each cookie. Let the cookies cool completely and place them in a closed container. Let them sit at least 2-3 days to allow the flavor of the spices to meld together.

Makes approximately 70-80 cookies

