

BAKED GOODS

NURNBERG CHRISTMAS COOKIE†

(NÜRNBERGER LEBKUCHEN)

Cookies:

- 2 eggs
- 2/3 cup sugar
- 1 2/3 cups finely ground almonds
- 1 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 3 dashes ground nutmeg
- 1 teaspoon vanilla extract
- 1/4 teaspoon baking powder
- 1 teaspoon rum extract
- 1/4 teaspoon almond extract
- 4 oz. finely diced candied lemon or orange peels
- 8 oz. chopped hazelnuts or almonds

Glaze:

- 1 1/2 cups powdered sugar
- 3 tablespoons milk
- 1 tablespoon melted butter or margarine

Cookie:

Place ground almonds in a bowl and stir in the baking powder, cinnamon, ground cloves and nutmeg. Set aside. Beat the eggs with sugar and vanilla extract until thick and creamy (5-8 minutes). Stir in rum extract, almond extract, candied lemon or orange peels, the ground almond mixture and the chopped hazelnuts or almonds. Stir until mixed well. Line a cookie sheet with parchment paper. Place a heaping teaspoon of batter on the paper and repeat the process leaving 2 inches between each teaspoon of batter to allow the room for the cookies to spread while baking. Bake in a preheated oven at 330° - 340° for 15 minutes. Remove from the oven and carefully take the paper with the cookies from the cookie sheet and place them on a countertop. Holding the parchment paper and using a smooth blade knife gently remove each cookie and place it on a rack to cool.

Glaze:

Stir powdered sugar with milk and melted butter or margarine until smooth. If you wish to have a variety in the color of your glaze, add 2 tablespoons of cocoa powder in half the glaze. This will allow you to brush half the cookies with a white glaze and the remainder with brown glaze. Gently brush each cookie with the glaze.

Makes approximately 40 cookies

