

German Lebkuchen biscuit recipe

Ingredients

85 ml runny honey

115 g dark brown sugar

30 g butter

225 g plain flour, sifted

1 tsp cinnamon

1/2 tsp ground ginger

1/4 tsp ground nutmeg

1/4 tsp bicarbonate of soda

1 egg, beaten

50 g ground almonds (if you can't eat nuts, you can leave this out and add in a little extra plain flour or cornflour)

To ice:

25 g sifted icing sugar

2 tsp water

Makes approx 24 biscuits

Method

Place the honey, sugar and butter in a large pan and melt over a gentle heat until the butter and sugar have melted. Remove from the heat. Sift the flour, spices and bicarbonate of soda together. Beat the egg in a small dish and then add half of the flour mixture and half the beaten egg to the melted mixture in the pan and mix well. Then add the remaining flour and egg. Finally add the ground almonds if you are including them.

The dough now needs to be chilled. It is still very sticky. Place it in a plastic bag or cling film and chill, preferably overnight, in the fridge.

The next day take the dough out and, on a surface dusted with flour, roll out to a thickness of approx 5 mm.

Preheat the oven to 160°C or Gas mark 4.

Cut the cookies out with cutters and lay them out well spaced on a greased baking tray (they will expand when baking). Bake in the oven for 10 to 12 minutes or until golden brown. Allow to cool on the tray for about 5 minutes as they are quite soft when they first come out of the oven.

Then mix up a really watery icing glaze by combining the icing sugar and water.

Using a pastry brush, glaze the tops of the biscuits by brushing on a thin layer of icing.

Leave to dry and then apply a second coat and leave to dry again.

Store in an airtight container. They keep pretty well for a couple of weeks if you can resist them!

Guten Appetit !