

# Lebkuchen

## Ingredients:

85 ml runny honey

115 g dark brown sugar

30 g butter

225 g plain flour, sieved

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 (can be left out if allergic to nuts, add a little extra flour or cornflour instead)

To ice: 25 g sieved icing sugar and 2 tsp water - it is meant to be runny, more of a glaze than icing.

## Method

Place the honey, sugar and butter in a large pan. It does need to be a large pan as the dough is made in the pan. Heat over a gentle heat until the ingredients have melted. Remove from the heat.

Sieve the flour, spices and bicarbonate of soda.

Beat the egg in a cup.

Add one half of the flour mixture and half the egg to the pan and mix well.

Repeat with the remaining flour and egg.

If using ground almonds, add them in now and mix well.

The dough now needs to be chilled. It is very sticky but don't worry! Place it in cling film - an easy way to do this is to spread cling film over the inside of a large bowl and tip the dough in. Wrap in the cling film.

Chill overnight in the fridge. In fact you can leave the dough to develop its flavours in the fridge for up to 3 days (apparently - I have not tried this as we have always been in too much of a hurry to eat the biscuits!).

The next day remove the dough from the fridge and knead it well (cover work surface in icing sugar to stop it sticking) until it is soft enough to roll out to approx. 5 mm thick.

Preheat the oven to 160°C Fan/180°C/gas mark 4.

Cut out the biscuits. Lay them spaced out on a baking tray. They will spread out as they bake.

Bake in the oven for 7 to 9 minutes until golden brown. Allow to cool for 10 minutes or so on the tray as they are still too soft to remove from the tray. Once they have cooled and firmed up a bit, transfer them to a cooling rack.

Mix up a really watery icing sugar glaze.

Lay the biscuits out on some greaseproof paper (that way you don't end up with glaze all over the table). Using a pastry brush, glaze the biscuits by brushing on a thin layer of icing. Allow to dry and then apply a second coat. Leave them to dry. You will see white sugar crystals in the glaze.

Store in an airtight container.

Viel Spaß und guten Appetit !

Louise