

Lebkuchen

Makes 18 large cookies

Ingredients:

6 eggs
7/8 cup (180g) brown sugar
2 Tbsp honey
2 1/2 cups (250g) almond meal/flour
2 tsp cinnamon
1 tsp Lebkuchen Spice*
1 pinch salt
1 1/4 cup (150g) hazelnut meal
1 cup (200g) candied orange peel (Orangat)
1/2 cup (100g) candied lemon peel (Zitronat)

Top with:

Melted chocolate
Top with chopped nuts



Lebkuchen Spice*

2 1/2 tablespoons ground cinnamon
2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 teaspoon ground cardamom
1/2 teaspoon ground ginger
1/2 teaspoon ground star anise (optional)
1/4 teaspoon ground coriander
1/8 teaspoon ground nutmeg



Instructions:

1. In a large mixing bowl whisk eggs, brown sugar, and honey.
2. Add the almond meal, cinnamon, Lebkuchen spice, salt, and hazelnut meal and mix until dough forms.
3. Fold orange peel and lemon peel into the dough. Place in a bowl and cover with plastic. Let the dough rest in the fridge for 1 hour.
4. Preheat your oven to 300°F (150°C).
5. Drop 18 large cookies on a parchment-covered cookie sheet and bake for 20 minutes.
6. Let the cookies cool completely before covering them with melted chocolate.
7. Decorate with chopped nuts or white melted chocolate.
8. These cookies will get better and better with time. Store them in an airtight container for up to 3 months.

