



Lebkuchen

*See note at bottom

1 lb. melted honey (1 $\frac{1}{3}$ cups)	1 lb. bread flour (3 $\frac{1}{3}$ cups)
1 lb. granulated sugar (2 $\frac{1}{4}$ cups)	1 T. cinnamon
1 lb. sliced almonds, chopped	$\frac{1}{4}$ T. clove (1 t.)
4 oz. citron (cut tiny)	$\frac{1}{4}$ T. nutmeg (1 t.)
grated rind of lemon	2 oz. brandy
1 $\frac{1}{2}$ cups confectioner's sugar for glaze	

Melt honey, then add sugar, melt. Add almonds. Pour into extra large mixing bowl while warm. Stir in citron, lemon rind and then flour (to which spices have been added.) Add 2 oz. brandy. Mix until all flour is mixed in. Allow to stand 8 days in a cool place.

Roll out to $\frac{1}{4}$ inch thickness. Bake at 350° for 10 minutes. Cookie dough will still be soft.

Hint: Cut chunks of dough. Microwave up to 30 seconds before rolling. This softens dough. Use plenty of flour to roll dough. Roll dough into rectangle about 2 inches smaller (on all sides) than cookie sheet. Spray cookie sheet with Mazola no-stick.

Upon removing cookies from oven, glaze with pastry brush with mixture of 1 ½ cups confectioner's sugar and 3 T. water. Cut into squares using pizza cutter. Remove from cookie sheet. Store in crock or tin for about one week with a slice of bread to make cookies chewy.

Cookies will last all year.

*Have all ingredients chopped, grated and measured ahead of time so you can stir together while honey is warm.

Recipe from Peggy Spies