



Lebkuchen Cookies

2 hour
Hands on

Family
Portion(s)

2
Difficulty



Method

Lebkuchen is a traditional German Christmas treat, similar to gingerbread. They range in taste from spicy to sweet and come in a variety of shapes, although round is the most common shape. Full of warm and enticing spices, nuts, dried or candied fruit, they will easily become a new addition for Christmas. Package them in nice richly decorated tins as gifts for guests!

- Combine the honey, sugar and butter in a small pot.
- Place pot over medium heat. Add the lemon zest, orange zest and lemon juice. Stir with a wooden spoon.
- When the mixture has melted and is completely combined, add the flour, almonds, baking powder, baking soda and dried fruit.
- Stir continuously, until the mixture turns into a sticky dough.
- Remove from pot and transfer to a bowl.
- Cover with plastic wrap and allow to rest and rise for 1 hour.
- Preheat oven to 160* C (320* F) Fan.
- When dough is ready, shape into small balls.
- Line a baking sheet with parchment paper. Place balls on baking sheet, making sure to space them apart since they will spread while baking.
- Bake for 15-20 minutes, until golden.
- When ready, remove from oven and allow to cool.

For the glaze

- In a bowl, add the chocolate, butter and spices. Melt them in a bain marie or place them in the microwave for 2 seconds. Stir often so the mixture does not burn.
- Use a knife to spread the glaze over each Lebkuchen.

Ingredients

- 220 g honey
- 50 g dark brown soft sugar
- 85 g butter
- orange zest, of 1 orange
- lemon zest, of 1 lemon
- 1 tablespoon(s) lemon juice, of 1 lemon
- 250 g all-purpose flour
- 85 g almonds, raw ground
- 1 teaspoon(s) baking powder
- 1/2 teaspoon(s) baking soda
- 100 g fruits, dried

For the glaze

- 1 teaspoon(s) cinnamon
- 1/2 teaspoon(s) cayenne pepper
- 1/4 teaspoon(s) nutmeg
- 1/4 teaspoon(s) cloves
- 100 g chocolate couverture
- 20 g butter

Διατροφικός πίνακας

Nutrition information per 100 gr.

424 Calories (kcal)	19.3 Total Fat (g)	9.1 Saturated Fat (g)	54.0 Total Carbs (g)
21%	28%	46%	21%
34.9 Sugars (g)	6.4 Protein (g)	3.7 Fibre (g)	0.19 Sodium (g)
39%	13%	15%	3%