

Lebkuchen

Ingredients

1/2 c honey
1/2 c molasses
3/4 c brown sugar, packed
1 egg
1 t grated lemon rind
1 T lemon juice
2 3/4 c all purpose flour
1/2 t baking soda
1/2 t salt
1 t each - nutmeg, cloves,
cinnamon, allspice
3/4 c diced candied citron
3/4 c blanched almonds
1 c chopped nuts
0 candied cherries
0 glaze

Instructions

Put first 3 ingredients in saucepan, bring to boil stirring until sugar is dissolved. Cool. Stir in egg, lemon rind, and lemon juice. Add sifted dry ingredients, citron, and chopped nuts. Mix well. Chill overnight. Roll out to 1/4 inch thickness and cut with round 2 1/2 inch cutter. Put on greased cookie sheets. Put 3 almonds on each with a half cherry in the center on each cookie. Bake in 400 degree F oven for 10 - 12 minutes. Brush with glaze while hot. Yield: 2 dozen.

Glaze: Cook 1 cup sugar and 1/2 cup water until mixture spins a thread. Remove from heat and add a dash of salt and 1/4 cup sugar.