



LEBKUCHEN

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Boil together one-half a pound of strained honey, one cup of light brown sugar and two tablespoonfuls of water until the sugar is dissolved; let cool, then add four cups of flour sifted with one-fourth a teaspoonful of soda, three-fourths a teaspoonful of cinnamon, one-eighth a teaspoonful of cloves and one-eighth a teaspoonful of nutmeg; add one egg slightly beaten, one cup of almonds, blanched and shredded, three-fourths a cup of chopped candied orange peel and three-fourths a cup of sliced candied citron. Knead the mixture into a loaf and put it into the refrigerator to ripen for three or four days, then roll out on a slightly floured board to one-fourth an inch thickness. Cut in stars, wreaths and Christmas trees with a sharp-pointed paring knife. Sprinkle with coarse red granulated sugar and with fine-chopped green angelica, place on a greased cooky sheet and bake about fifteen minutes at 350 deg. Fah. Let ripen in a cooky jar for at least a day before serving.