

Lebkuchen (German Spice Cookies)

Ingredients

- 3 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 tbsp ground ginger
- 1 3/4 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1/2 cup unsalted butter, softened
- 3/4 cup brown sugar
- 1 large egg
- 1/2 cup molasses
- 2 tsp vanilla extract
- 1 tsp lemon zest

For icing:

- 1 cup confectioners' sugar
- 2-3 tbsp milk

Instructions

1. In large bowl, whisk flour, baking powder, baking soda, salt, ginger, cinnamon, cloves, and nutmeg.
2. In another bowl, cream together butter and brown sugar until light and fluffy. Beat in the egg, molasses, vanilla extract, and lemon zest.
3. Gradually add the dry ingredients to the wet until well combined.
4. Divide the dough in half, wrap in plastic, and chill in gridge at least 2 hours.
5. Preheat oven to 350f. Line baking sheets with parchment.
6. On floured surface roll out a portion of dough at 1/4 inch thickness. Cut into shapes with cooking cutters.
7. Place cookies on prepared baking sheets and bake for 10-12 minutes or until firm.
8. Let cookies cool on a baking sheet for at least 5 minutes, and then transfer to wire rack to cool completely

Icing:

1. Mix confectioners sugar and mil until smooth. Drizzle over cooled cookies. Let icing set before serving.

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