

LEBKUCHEN

Lebkuchen are traditional German gingerbread cookies, often enjoyed during the holiday season. They are spiced, nutty, and sweet, with a soft and chewy texture.

Ingredients

FOR THE COOKIES:

- 3½ cups all-purpose flour
- 1½ cups granulated sugar
- ½ cup honey
- ½ cup molasses
- 2 large eggs
- ½ cup unsalted butter, melted
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 1 teaspoon ground nutmeg
- ½ teaspoon ground cardamom
- ½ teaspoon salt
- 1 tablespoon grated lemon zest
- ½ cup finely chopped walnuts
- ½ cup finely chopped candied citrus peel (optional)

FOR THE GLAZE:

- 1 cup powdered sugar
- 2–3 tablespoons water or lemon juice

Directions

1. In a large bowl, combine the flour, baking powder, baking soda, cinnamon, ginger, cloves, allspice, nutmeg, cardamom, and salt. Set aside.
2. In another bowl, mix together the sugar, honey, molasses, eggs, melted butter, and lemon zest until well combined.
3. Gradually add the wet ingredients to the dry ingredients, mixing until a dough forms.
4. Stir in the chopped walnuts and candied citrus peel (if using).
5. Cover the dough and chill in the refrigerator for at least 2 hours, or overnight.
6. Preheat your oven to 350°F and line a baking sheet with parchment paper.
7. On a lightly floured surface, roll out the dough to about ¼-inch thickness.
8. Use cookie cutters to cut out desired shapes and place them on the prepared baking sheet, leaving some space between each cookie.
9. Bake for 10–12 minutes, or until the edges are lightly browned. Be careful not to overbake, as the cookies should remain soft.
10. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
11. In a small bowl, whisk together the powdered sugar and water (or lemon juice) until smooth.
12. Brush the glaze over the cooled cookies and let them set for a few minutes until the glaze hardens.



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THE RECIPE



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Store the Lebkuchen in an airtight container. They often taste even better after a few days, as the flavors meld together. These German holiday cookies are perfect for sharing with friends and family, and they make a delightful addition to your festive car picnic basket!