

Lebkuchen Chocolate Spice cookies

This is a soft, chewy cookie that will improve with age. Store them in a tin box between wax paper. For the nut flour, use roasted and peeled hazelnuts and peeled almonds.

Ingredients:

This batch makes 43-45 large cookies.

For the nut flour:

3/4 cup (3 1/2 oz) roasted and peeled hazelnuts
3/4 cup (2 1/2 oz) sliced almonds
2 3/4 cup all-purpose flour
3 TBS unsweetened cocoa powder
1TBS ground cinnamon
1 tsp ground ginger
1/2 tsp ground cloves
3/4 tsp salt
1/2 tsp baking powder
1/4 tsp baking soda

For cookies:

1 cup packed brown sugar
3/4 cup mild honey
1/2 cup butter, softened
2 large eggs
1/2 cup diced candied orange peel

Directions:

Preheat oven to 350° Fahrenheit, arrange the oven racks in the lower and upper ovens.

Making the nut flour:

In a food processor, grind the nuts (be careful not to make nut butter) adding the rest of the ingredients and continuing to grind.

Making the dough:

In an electric mixer, beat the butter, brown sugar, and honey until creamy. Add the eggs one at a time, beating well after each addition. Add the flour on a low speed (do not over mix), stirring in the candy fruit.

Spray two cookie sheets thoroughly with oil, as these cookies are sticky and traditionally put on edible rice paper.

Roll a generous tablespoon of the cookie dough into a ball and arrange each one on the baking sheet. Leave some space, as these cookies will spread. I put my hands in a cup with hot water when rolling these cookies, which helps a lot.

Bake the cookies for 15 minutes in the upper and lower thirds of the oven, switching the positions of baking sheets halfway through baking. The cookies are done when their surface no longer appears wet, but the cookies themselves will be soft. Carefully loosen the cookies from the baking sheets with a spatula.

Traditionally, these cookies are served with icing (which I didn't do). If you choose to ice them, mix 2 cups of confectioners' sugar with 3 tablespoon lemon juice and ice the cooled cookies. The icing will darken while stored. *Gourmet* magazine recommends to ice them later.

Guten Appetit!

recipe from *Gourmet* magazine
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