

Lebkuchen

- 8 cups sifted flour
- ½ teaspoon baking soda
- 1 ½ teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- 1 ½ cups strained honey (1 lb)
- 2 cups sifted brown sugar
- ¼ cup water
- 2 eggs, slightly beaten
- 1 ½ cups candied orange peel, shredded (6 oz)
- 1 ½ cups candied citron, shredded (6 oz)
- 2 cups almonds, blanched and shredded (¾ lb)

Sift flour, soda and spices together three times. Boil honey, sugar and water 5 minutes. Cool. Add nuts, eggs, fruit and flour mixture. Work into loaf and place in refrigerator. Let ripen 2 or 3 days. Roll on slightly floured board to ¼" thickness. Cut into strips, 1" x 3". Bake on oiled VIKO Aluminum Cookie sheets in moderate oven (350° F) 15 minutes.

When cool cover with Transparent Glaze or icing.

Lebkuchen should ripen in cake box at least one day before they are to be served. Makes 10 dozen Lebkuchen. To soften, put cloth wrung out of warm water in top of container holding cookies. Leave on for 24 hours.

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