



## Lebkuchen Cookies

Sarah's servings: 18, Sarah's skill: Easy, Baking time: 18 mins

### Ingredients

200g Honey  
80g Unsalted Butter  
225g Plain Flour  
100g Ground Almonds  
2tsp Ground Ginger  
1tsp Ground Cinnamon  
1/2tsp Ground Nutmeg  
1Tbsp Cocoa Powder  
1/2tsp Bicarbonate of Soda  
1tsp Baking Powder  
30g Chopped Mixed Peel  
Zest 1/2 Orange

### Icing

100g Sieved Icing Sugar  
4-5 tsp Cold Water

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### Method

- Place the honey and butter in a pan and melt on a low heat until all the butter has melted completely.
- In the bowl of a stand mixer place all the dry ingredients, mixed peel and orange zest.
- Mix the dry ingredients together.
- Add the honey mixture and mix on a medium speed until you have a smooth dough.
- Take the dough out of the bowl and wrap in cling film. Place in the fridge for about 1 hour to firm up.
- Pre-heat the oven to 180 degrees centigrade (160 fan) Gas mark 4 and line 2-3 baking sheets with baking parchment.
- Take the dough out of the fridge and onto a lightly floured surface. Roll the dough out to about 1/2cm thickness.
- Using a round 6cm cutter cut out 18 cookies and place on the prepared baking sheets.
- Place in the oven for 18 minutes.
- Place a cooling rack over some kitchen roll for later.
- Icing Sieve the icing sugar into a small bowl and add the water. Mix to a smooth runny paste.
- Take the cookies out of the oven and place on the cooling rack straight away using a small spatula.
- Put a good teaspoon of icing over each cookie and leave to cool. The icing will set like a translucent glaze.