

You will need**Equipment:**

- Saucepan
- Wooden spoon
- Large bowl
- Rolling pin
- Cling film/wrap
- Baking trays
- Baking parchment
- Cookie cutter(s)
- Piping bag and nozzle (optional)

**Did you know?**

Lebkuchen is honey-sweetened German cake, similar to gingerbread and traditionally baked around Christmas time. "Kuchen" is a German word, meaning "cake"!

For the lebkuchen:

- 200g Honey
- 100g Plain flour
- 100g Ground almonds
- 90g Butter
- 1 tsp Cinnamon
- 1 tsp Ginger
- 1 tsp Nutmeg
- 1 tsp Baking powder
- 1/4 tsp Bicarbonate of soda

For the decoration:

- 200g Icing Sugar
- 100g Chocolate

**Instructions**

1. Melt the butter and honey together in a pan, stirring until the butter is all melted. Then take it off the heat and leave to cool while you deal with other ingredients.
2. Sieve the flour into a large bowl, and then add the baking powder, bicarbonate of soda, almonds and the spices. Stir together so they are mixed.
3. Add the butter and honey mixture into the bowl and stir until combined, this should be a sticky dough and it might take a while to stir through!

**(Continued overleaf)**

Lovely Lebkuchen Recipe (continued)



4. Leave to set in the fridge for an hour or two. This will make it stiffer and easier to handle.
5. Pre-heat the oven to 200 degrees Celsius (392 Fahrenheit) and line your baking trays with parchment (this recipe should make about two trays worth).
6. Roll out the dough until it's about 2cm thick. The easiest way to do this is between two sheets of cling film (that way you won't get your rolling pin messy!)
7. Using your cutter, cut out as many shapes as you can, leaving the rest of the dough to roll up into balls (about the size of a table tennis ball!)
8. Place the shapes on your baking trays and bake for about 14 minutes, or until they are golden brown, risen and firm to the touch. Leave to cool.

To Decorate

1. Mix your icing sugar with 2 tbsp of water. You should get a nice thick consistency.
2. Melt your chocolate in the microwave for about 2 minutes, checking every 30 seconds to make sure it doesn't burn.
3. Once your lebkuchen are cool, dip them into either the white icing or chocolate to glaze (if you are feeling fancy you could pipe shapes onto them too!)
4. Leave the icing to set and then enjoy your lovely lebkuchen!

