

Recipe for German Lebkuchen

Fun facts

What is Lebkuchen? The German Lebkuchen is similar – but not quite the same – as Gingerbread. It is consumed mainly at Christmas time. Lebkuchen is not crispy or crunchy and it tends to be round or rectangular (rarely person shaped). It's a rich, soft, spicy sweet and very filling cookie (or bar) with a cake-like texture. There are many types of Lebkuchen, but traditionally they all contain spices and ground nuts. Some get dipped in chocolate, some have chopped candied citrus peel, and some are glazed with sugar icing.

Recipe:

Prepare dough the day before | approx. 18-20 pieces

50g / ½ cup candied lemon peel

50g / ½ cup candied orange peel

2 eggs or plant-based alternative (e.g. flax-egg)

100g / ½ cup white sugar

50g / ⅓ cup brown sugar

1 pinch of salt

150g / 1½ cups ground almonds

100g / 1 cup ground hazelnuts

50 g / ½ cup wheat flour

1 tbsp Gingerbread spice

1 knife point of baking powder

Optional: round baking wafers (70 mm Ø) on which the dough is put

Dark chocolate or sugar glaze

1. Prepare the Lebkuchen dough the day before. Finely chop the candied lemon peel and candied orange peel. Beat the eggs, sugar and salt for at least 5 minutes to a white-frothy mixture. Add the remaining ingredients and stir in until it is an even mass. Pour into a bowl and place in the refrigerator overnight.
2. The next day preheat the oven to 160°C / 325°F circulating air. Lay out the baking trays with the wafers or just lay out baking paper if you do not like wafers. Shape the dough with moistened hands to approx. 1 cm flat talers and put them on the wafers. Press evenly flat to the edge.
3. Bake the Lebkuchen for about 15-20 minutes. They should not get too firm; in the middle the dough should give way on light finger pressure. Try a test run with 3-4 Lebkuchen.
4. Brush the cooled Lebkuchen with dark chocolate icing or sugar icing, let them dry and let them soak well in tins. After one week in the tins the Lebkuchen taste especially good.

Guten Appetit!

Your Striatech Team