

Lebkuchen / Gingerbread Cookies



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Ingredients:

- 2 eggs
- 180g sugar (icing sugar)
- 50g butter (not salted)
- 550g flour (fine)
- 150g honey
- 1 tbs soda bicarbonate
- 2 tsp cacao powder (for color)
- 2 tsp gingerbread spice (mix)

Lemon Royal icing ingredients:

- 150g sugar (icing, very fine)
- 1 egg white (whisked stiff)
- 1-2 tsp squeezed lemon juice

Mix butter, sugar, egg yolks in a bowl until smooth. Mix soda bicarbonate, flour, spices and cacao powder together. Then add the mixture to the dough. Also add the egg white (as is) and mix smoothly. Put the dough into a plastic bag to prevent drying and let it rest in a cool place/fridge for at least 24hrs up to a week.

The final dough is rolled out to 2mm or less thickness – best roll it between two plastic sheets to form a smooth surface. Depending on the stickiness of the dough, you might want to add a bit of flour to the surface. Working on cold surfaces (e.g. a cooled stone board) can also be helpful.

Cut out shapes with cookie cutters and place them on sheets of baking paper, spaced well apart. Don't forget to cut out holes for the ribbon before baking, if the cookies are meant as hanging decoration.

Bake in the preheated oven (~170 C) for ~15min.

Decoration with icing: Put the egg white and icing sugar into a bowl and beat until smooth. Add the lemon juice and mix well. Fill the icing in a plastic bag with a writing tube and decorate the cooled-off cookies.

Hint: For fine decorations (using 0 - sized writing tubes) it is essential that the icing sugar is very finely sieved with a tight-mesh sieve.