

Frosted Lebkuchen

Ingredients

For cookies:

2 cups sugar

2 eggs, beaten

2 cups unsulfured molasses

4 tablespoons vinegar

4 teaspoons ginger

1 teaspoon cloves

1 teaspoon anise seed

1/2 teaspoon salt

1 1/2 tablespoon baking soda

1/2 cup warm water

1 teaspoon fennel seed, ground

1/2 pound candied citron peel*, cut fine

1 cup almonds, cut fine

flour – enough to make a stiff dough

For frosting:

1 egg, beaten

powdered sugar

Directions

Mix sugar and molasses well. Add beaten eggs, vinegar, nuts, peel and spices. Add soda dissolved in warm water, then add enough flour to make a stiff dough. Roll out and cut into oblong bars. You can also cut the dough with cookie cutters. Prepare the frosting by mixing the powdered sugar with the egg. Mixture should be thin enough to spread. Spread cookies with frosting and bake at 350 F for 12-15 minutes.