

SQF Christmas 2019 - German Lebkuchen

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German Lebkuchen

Ingredients

250g plain flour

85g ground almonds

2 tsp Chef William Ground Ginger

1 tsp Chef William Ground Cinnamon

½ tsp Chef William Bicarbonate of Soda

200ml clear honey

1 lemon, finely grated zest

85g butter

pinch each of Chef William Ground Cloves, Chef William Ground

Nutmeg and Chef William Ground Black Pepper

1 tsp baking powder

For the icing

100g icing sugar

1 egg white, beaten

Method

1.) Tip the dry ingredients into a large bowl. Heat the honey and butter in a pan over a low heat until the butter melts, then pour into the dry mixture along with the lemon zest. Mix well until the dough is combined and fairly solid. Cover and leave to cool.

2.) Heat oven to 180C/fan 160C/gas 4. Using your hands, roll dough into about 30 balls, each 3cm wide. Then flatten each one slightly into a disk. Divide the biscuits between two baking trays lined with baking parchment, leaving room for them to expand. Bake for 15 mins, then cool on a wire rack.

3.) To ice the biscuits, mix together the icing sugar, egg white and 1-2 tbsp water to form a smooth, runny icing. Dip the top of each biscuit in the icing and spread with the back of a knife. Leave to dry out in a warm room -
Fröhliche Weihnachten!



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