

Braune Lebkuchen

brown gingerbread cookie

Ingredients:

1 C. sugar
5/8 C. butter or shortening;
(may use half butter and
half shortening)
1 egg, beaten
2 C. molasses
4 TB candied orange peel
cut fine
1TB grated lemon rind
6 C. flour
2 tsp. soda
2 tsp. bakers ammonia
(optional)
½ tsp. ground cloves
½ tsp. ground nutmeg
1 tsp. cinnamon
½ tsp. coriander or
cardamom (optional)
¾ C. buttermilk
1 C. almonds, blanched and
split into halves (for
decoration)





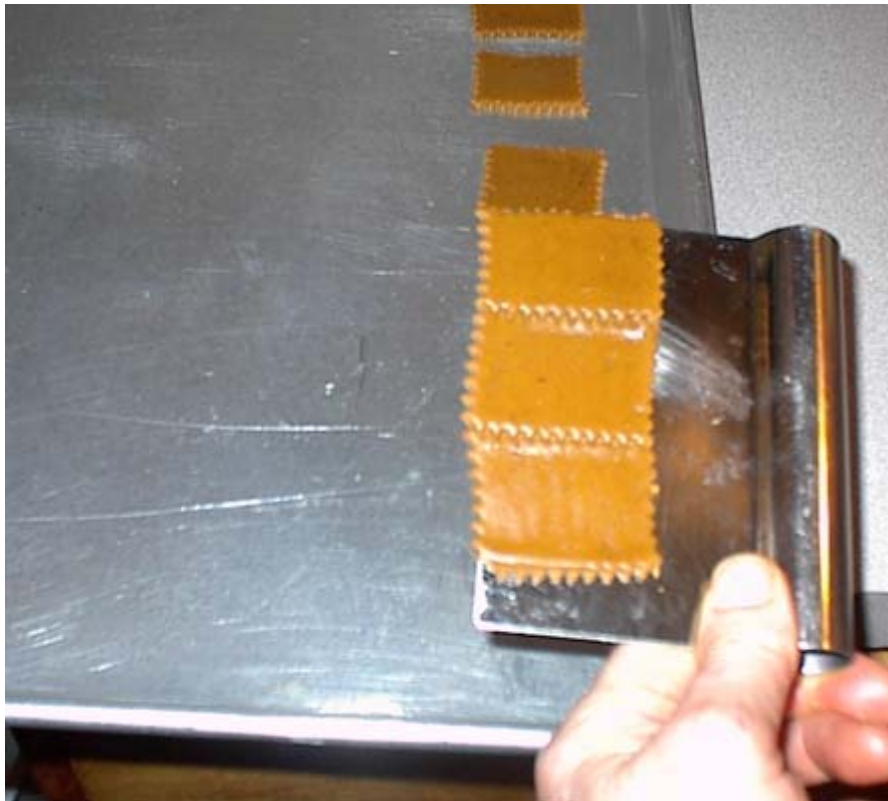
1 .Cream sugar and butter or shortening. Stir in egg and molasses, and orange peel. 3 . Sift together the flour, soda, Bakers Ammonia and spices. 4 . Combine dry ingredients alternately with milk to molasses mixture. 5 . Store overnight in the refrigerator.

*Note; The longer you store this dough up to 6 months the better it gets. I leave the egg out if I am going to let this dough age.



6 . Next morning, roll out on floured board to ¼ inch thickness. Using fluted

cutting wheel if possible, cut into 2 x 3 inch rectangles.



Here is how I like to do this process for ease of handling.

Top with an Almond half. Sometimes I use a marichino cherry half. You can

top with slivered or sliced almonds or a decoration of your choice.



Bake the cookies on 325 degrees for 20- 25 minutes until lightly browned.

Let cool.

Store the cookies in a cookie tin or plastic storage container.
. They improve with age.

They firm up a bit and are very good to serve with coffee or tea.