

## Lebkuchen

### For the Cookies:

Yield: 18 cookies

3 cups all-purpose flour, plus extra for kneading  
1¼ teaspoons ground nutmeg  
1¼ teaspoons ground cinnamon  
½ teaspoon ground cloves  
½ teaspoon ground allspice  
1 egg  
¾ cup light brown sugar  
½ cup honey  
½ cup molasses

### For the Glaze:

1 cup confectioner's sugar  
2 Tablespoons water  
1 Tablespoon lemon juice

1. Preheat the oven to 350°F. Grease two baking sheets or line them with parchment paper.
2. Sift together the flour, nutmeg, cinnamon, cloves and allspice. Set aside.
3. Beat the egg and sugar together on medium speed until light and fluffy, about 2 minutes. Scrape down the bowl.
4. Beat in the honey and molasses until thoroughly combined.
5. On low speed, stir in the flour mixture until just combined.
6. Turn the dough out from the bowl onto a well-floured surface. Knead the dough, adding more flour as kneaded, until stiff dough is formed.
7. Wrap the dough in plastic wrap and chill until firm, about 2 hours or overnight.
8. On a well-floured surface, roll out the dough into a 9×12-inch rectangle. Cut the dough into 18 3×2-inch rectangles. Bake for 10-12 minutes.
9. Transfer the cookies to a wire rack and let cool. Whisk together the confectioner's sugar, water and lemon juice and brush or spread on top of the cookies.
10. Allow the glaze to firm, and then store the cookies in an airtight container at room temperature.

*Lebkuchen is a traditional German cookie that is usually baked for Christmas. It is most like a soft gingerbread cookie, made with molasses and full of warm spices. The glaze provides the perfect complement, a little sweet and with a hint of lemon.*

## Soft and Chewy Molasses Cookies

These cookies are very reminiscent of ginger snaps, except they are soft and chewy. The scent of these cookies baking is sure to bring the guests to the restaurant! Make sure not to over bake these cookies so that they stay soft and chewy.

3/4 cup packed dark brown sugar  
3/4 cup softened unsalted butter  
1 large egg  
3/4 cup unsulfured molasses  
2 3/4 cup flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 1/2 teaspoons ground ginger  
1 teaspoon ground cinnamon  
1 teaspoon freshly ground nutmeg  
1/2 teaspoon ground allspice

Preheat oven to 325 degrees and lightly grease the cookie sheets.

In a large bowl cream together the brown sugar and butter until creamy. Beat in the egg and molasses until light and creamy.

Whisk together the dry ingredients in a medium bowl.

Add the dry ingredients slowly to the butter mixture.

Drop by teaspoonsful onto the prepared sheets 2 inches apart and bake for 8-10 minutes or until set.

Cookies should not brown.

Cool on the baking sheet for 3 minutes, then transfer to a wire rack. Store in an airtight container, or wrap well and freeze.

## Speculaas

Speculaas are highly flavored buttery spice cookies that were traditionally made with carved wooden molds. They are native to Belgium and the Netherlands, although very similar cookies are made in Germany, Russia, and several other European countries. If you do not have wooden molds, you can use modern ceramic molds, stamps, or even cookie cutters. Adjust the baking time accordingly and carefully watch the first batch of cookies.

1 cup softened unsalted butter  
1 1/3 cups sugar  
2 large eggs  
1/4 teaspoon finely grated lemon zest  
3 3/4 cups flour  
1 1/2 tablespoons ground cinnamon  
3/4 teaspoon ground ginger  
1 teaspoon ground allspice  
1/2 teaspoon freshly grated nutmeg  
1/8 teaspoon baking soda  
2/3 cup finely ground blanched almonds  
vegetable oil for oiling molds  
flour for dusting molds

Cream the butter and sugar in a large bowl until light and fluffy.

Beat in the eggs and lemon zest. In a medium bowl whisk together the flour, cinnamon, ginger, allspice, nutmeg, and baking soda.

Slowly beat in the dry ingredients and almonds until just blended.

Wrap the dough in plastic wrap and chill for 24 hours.

Preheat the oven to 350 degrees and lightly grease several baking sheets. Prepare molds by lightly brushing vegetable oil over the surface and lightly dusting with flour. Shake out the excess flour.

Using only enough dough to fit each mold, and keeping the rest refrigerated press the dough into the mold. Firmly press the dough once you have filled the mold to eliminate any air bubbles and cut away any excess dough.

Flip the mold over and gently tap to remove the cookie. Place on the prepared cookie sheet. Before filling the mold again, dust with additional flour.

Bake the cookies for 10 to 15 minutes, or until the cookies are just starting to turn golden brown on the edges. Remove from the oven and let the cookies sit on the sheets for 3 minutes. Transfer to wire racks and cool completely. Decorate if desired or place in an airtight container.