

From the kitchen of David and Jennifer Deaven

A: 1C honey
3/4C sugar
1/3C molasses
3T butter
2C flour
1t baking powder
1/2t baking soda
1T grated orange peel
C: 1/4t ginger
1/2t cardamom
2t cinnamon
1/8t ground cloves
D: 1 2/3C flour (approx.)
3/4C confectioner's sugar
E: 2T orange juice
dash lemon juice
F: 4oz semisweet chocolate, melted in double boiler



Desserts/Leibkuchen

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1. Heat (A) in large saucepan over low heat until melted and smooth.
2. Remove from heat and add (B), mix well. The result will be very gooey.
3. Add (C), stir 1-2 minutes.
4. Add (D) to make a very sticky dough. Store in refrigerator overnight.
5. Form into balls 3/4" in diameter on cookie sheet. Bake 350F 15-20 minutes.
6. Mix (E) and glaze cookies fresh from oven.
7. Dip cookies into dark chocolate (F) to cover bottom.

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