

Desserts/Leibkuchen

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From the kitchen of David and Jennifer Deaven

- A: 1C honey
- 3/4C sugar
- 3T butter
- B: 2C flour
- 1t baking powder
- 1/2t baking soda
- C: 1T grated orange peel
- 1/4t ginger
- 1/2t cardamom
- 2t cinnamon
- 1/8t ground cloves
- D: 1 2/3C flour (approx.)
- 3/4C confectioner sugar
- E: 2T orange juice
- dash lemon juice
- F: 4oz semisweet chocolate, melted in double boiler
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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