

German Lebkuchen Cookies

4 cup honey

1 cup brown sugar

1 Tbsp soda

1/4 cup butter

3 tsp vinegar

1 tsp cinnamon

2 eggs beaten

1/2 tsp nutmeg

1 cup nuts chopped

1/2 tsp cloves

4 cups flour

In a large pan heat sugar, butter and honey until hot (do not boil). Remove from heat and add spices and soda dissolved in 3 tsp vinegar. Stir well and cool. Add beaten eggs, flour and nuts. Place in a greased bowl and place in refrigerator. Cool for at least 2 or 3 days.

Roll on floured board 1/8" thick & cut out. Bake at 350 deg oven for 12-15 minutes. Remove from sheet at once and cool. Frost with a thin powdered sugar icing (colors optional).