

German Lebkuchen Cookies

4 cup honey	1 cup brown sugar
1/4 cup butter	3 tsp vinegar
2 eggs beaten	1 Tbsp soda
1/2 tsp cloves	1 tsp cinnamon
1/2 tsp nutmeg	1 cup nuts chopped
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).