

# German Lebkuchen Cookies

## Ingredients

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

## Instructions

1. In a large pan heat sugar, butter and honey until hot (do not boil).
2. Remove from heat and add spices and soda dissolved in 3 tsp vinegar.
3. Stir well and cool.
4. Add beaten eggs, flour and nuts.
5. Place in a greased bowl and place in refrigerator.
6. Cool for at least 2 or 3 days.
7. Roll on floured board 1/8" thick & cut out.
8. Bake at 350 deg oven for 12-15 minutes.
9. Remove from sheet at once and cool.
10. Frost with a thin powdered sugar icing (colors optional).