

Lebkuchen Cookies

(From the kitchen of Grandma Grace Pitts)

Ingredients:

- 1 cup dark corn syrup
- 1 cup molasses
- 2 cups sugar
- 2 eggs
- 4 ½ teaspoon vinegar
- 1 scant Tablespoon of ground ginger
- ½ Tablespoon ground cloves
- ½ Tablespoon anise seed
- ½ Tablespoon fennel seed
- ½ Tablespoon salt
- ½ Tablespoon cinnamon
- ½ pound (8oz) candied citron - ground
- ½ pound (8oz) ground walnuts
- 1 ½ level Tablespoon baking soda dissolved in ½ cup of warm water
- Enough flour to make a stiff dough (6-7 cups)

Topping/glaze:

- 3 eggs
- Powdered sugar
- Sliced almonds

Ingredients:

1. Mix everything in a large bowl.
2. Roll out about ⅛ - ¼ inch thick and cut into rectangles (approximately 2.5 x 4.5 inches)
3. Glaze: Mix beaten eggs with enough powdered sugar to make a thick glaze (consistency of a soft milkshake).
4. Bake at 375°F for about 10 minutes.