



**MAINE GRAINS**  
**Lebkuchen**

“Life Cake”, a flavorful German Christmas Cookie



*Ingredients:*

1 Egg  
¾ cup Brown Sugar  
½ cup Honey  
½ cup Molasses  
1 ¼ teaspoon Nutmeg  
½ teaspoon Ground Cloves  
½ teaspoon Allspice  
½ teaspoon Baking Soda  
3 cups Maine Grains Sifted Flour  
½ cup Slivered or Sliced Almonds  
½ cup Chopped Candied Fruit (We recommend Candied Ginger and Orange Peel)

*Directions:*

Preheat oven to 350 degrees.

Beat egg in mixer; add brown sugar; beat until fluffy. Stir in honey and molasses. Add spices, baking soda, and flour. Stir well – gets quite thick. Stir in nuts, fruits, and peels. Chill several hours – or overnight.

On floured surface, roll ¼ inch thick; cut in rectangles about 1 ½ inches wide and 2 inches long, slanted on tops and bottoms (can also make them in circles). Bake at 350 degrees for about 10 minutes, depending on size. Remove from pan. Glaze while still warm (See glaze recipe below)

*Glaze:*

Combine 1 slightly beaten egg white, 1 tablespoon lemon juice, 1 teaspoon grated lemon peel, a dash of salt, and 1 ½ cups confectioners sugar. Drizzle or brush each cookie while still warm.

*Recipe Credit : Amber Lambke, co-owner of Maine Grains, passed to her by Joan Noonan*