

Yields 11 Large (5-inch) and 25 Small (2-inch) Cookies

# LEBKUCHEN – GERMAN GINGERBREAD COOKIES

## Ingredients

- 1/2 Cup (114 grams / 4 ounces) unsalted butter, softened
- 1 Cup (200 grams / 7 ounces) firmly packed dark brown sugar
- 1 Cup unsulphered molasses
- 6 Cups (750 grams / 26.5 ounces) all-purpose flour
- 1 Cup (96 grams / 6.8 ounces) almond flour
- 2 Teaspoons baking soda
- 1 Teaspoon ground cloves
- 2 Teaspoons ground cinnamon
- 2 Tablespoons ground ginger
- 1/2 Teaspoon ground coriander
- 1 Teaspoon ground allspice
- 1 Teaspoon ground nutmeg
- 1/2 Teaspoon ground mace
- 1 Teaspoon lemon zest (from about 1 large lemon)
- 1 Teaspoon orange zest (from about 1 medium orange)
- 1 Cup (237 grams / 8 ounces) Water

## Instructions

In a medium bowl, whisk together the all-purpose flour, almond flour, baking soda, cloves, cinnamon, ginger, coriander, allspice, nutmeg, mace, lemon zest, and orange zest.

In the bowl of a stand mixer fitted with the paddle attachment, on medium speed, beat together the butter and brown sugar until smooth and creamy, about 2 minutes. Scrape down the sides of the bowl.

With the mixer on, slowly stream in the molasses and beat on medium speed until incorporated, about 30 seconds. Scrape down the sides of the bowl.

Add 1/3 of the flour mixture and mix on low speed until just incorporated. Add 1/2 of the water and mix until just incorporated. Scrape down the sides of the bowl. Add another 1/3 of the flour and mix until just incorporated. Add the remaining water and mix. Scrape down the sides of the bowl. Add the remaining flour and mix until just incorporated. Scrape down the sides and bottom of the bowl, paying careful attention to incorporate any loose bits stuck to the bottom. Mix on low for 15 seconds to ensure everything is homogenous and incorporated.

Divide the dough in half by drawing a line with your spatula down the center of the mixing bowl. Scrape half of the dough onto a large sheet of plastic wrap and flatten it into an even disk, about 6-8 inches across. Wrap the dough in the plastic wrap. Repeat the process with the other half of the dough. Refrigerate for at least 1 hour (preferably longer if you have time) or up to three days.

About 30 minutes before baking, set an oven rack in the middle of the oven and preheat the oven to 350 degrees. Line two cookie sheets with parchment paper and set aside.

Remove one disk of dough from the refrigerator and place on a lightly floured work surface. Working with a lightly floured rolling pin, roll the dough out to about 1/4-inch thickness. For a crisper cookie, roll the dough to a 1/8-inch thickness. Using a heart-shaped cookie cutter, cut hearts out of the dough and place them on the prepared cookie sheet, leaving about 1/2-inch between cookies because they will puff in the oven. The dough scraps can be gathered and re-rolled one time.

Bake the cookies for about 8-10 minutes or until puffed and set. They will still be soft but will harden slightly as they cool. Let cookies cool on the pan for 5 minutes and then use a pancake turner to lift the cookies to a wire cooling rack.

While the first batch of cookies is cooling, remove the other disk of dough and roll and cut out the cookies for the next batch.

Let cookies cool completely before decorating. Cookies can be stored in an airtight container for up to three days.

To decorate: I prefer the cookies plain, but you have many options when it comes to decorating. Consider dipping the cookies in some melted white or dark chocolate and finishing them with sprinkles. You can also decorate them with different colors of royal icing. I prefer Alton Brown's recipe which can be found [here](#).

## Notes

If you do not want to use almond flour, increase the all-purpose flour by 1/2 cup (63 grams / 2.2 ounces)

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