

# LEBKUCHEN

Melt... 1 $\frac{1}{3}$  stick butter

Add ... { 2 eggs

{ 4 egg yolks

Then

Add ..... 2 $\frac{1}{4}$  cups sugar (scant)

Sift

6 $\frac{2}{3}$  cups flour (scant)

6 tsp baking powder

Add to  
sifted  
ingredients  
and mix  
to coat

.8.8 oz. ground almonds  
.6 $\frac{1}{4}$  oz. ground mixed fruit  
.2/3 oz. cinnamon  
.1/2 tsp. nutmeg  
.1 tsp. cloves  
.grated rind of  
1/2 to 1 lemon.

Have the juice of 2 lemons,

water or other juice on the ready.

Add to egg mixture alternately  
with the flour. This is a fantastically  
heavy dough and you will need  
much muscle and maybe more liquid.

Season overnight in the refrig.  
When aged, roll out fairly thick and  
cut, then decorate with citron,  
almonds and fruit bits. It is more  
old world if your fruit is heavy on  
the citron and no cherries are used  
in batter or toppings (make own fruit mix?)  
... Bake at 350° for about 15 mins.

Grandma Suzanne Mugdan Paschkis's  
Recipe with conversion from the  
Metric by Daddy + Aunt Margaret ♡ ♡