

Nürnberger Eisenlebkuchen

(German Lebkuchen)

Time: ca. 2h, plus 1h refrigeration – Yield: ca. 20-25 Lebkuchen (70mm)

Ingredients

Lebkuchen

3 Eggs

90g Dark Brown Sugar

Ca. 8-10g Spice Mix*, depending on personal preference

1 Tbsp. Honey

1/8 tsp fine Salt

125g whole Almonds

70g Hazelnuts

55g Walnuts

100g Candied Orange Peel

100g Candied Lemon Peel

3g Fresh Lemon Peel

3g Fresh Orange Peel

Baking Wafers (Preferred Size – For home use I like 70mm)

*Spice Mix

6g finely ground Ceylon Cinnamon

3g finely ground Cloves

2g finely ground Cardamom

2g finely ground Nutmeg

2g finely ground Anise

Frosting

2-4 Tbsp. Water/100g Confectioner's Sugar; ca. ½ Lemon and 100g

Confectioner's sugar; melted Chocolate

Method

1. Finely grind the nuts in your Food Processor or Mixer (be sure to stop before making nut butter), then the candied Orange and Lemon peels (add a few table spoons of the ground nuts for better results).
2. Place Eggs and Sugar in a stand mixer and whisk on high speed until creamy and light, ca. 4-5 min.
3. Switch to the paddle/dough hook attachment, turn to a slow stir on lowest setting. Slowly add Spice Mix, Honey, Salt, fresh peels, candied peels and ground nut mixture, until ingredients are combined. Do not overmix. Refrigerate mass for ca. 30 min and pre-heat oven to 300° Fahrenheit.
4. Prepare a sheet pan with a silicone mat (or parchment paper) and place on it as many wafers as it will comfortably hold, spacing them ca. 1 in apart.
5. Remove the dough from the fridge and prepare a small bowl with cold tap water. Place a wafer in your subdominant (musical pun intended) hand and heap a good helping (ca. 1 ½ Tbsp. for the 70mm wafers) of dough on top. The dough will be sticky, so in order to smoothen it out and distribute it evenly, frequently dip your fingers in the tap water. Make sure to leave ca. 2mm of the wafer uncovered as the Lebkuchen will expand slightly during the baking process.
6. Bake the Lebkuchen for ca. 20-25 min (for the 70mm size) – note that it is easy to overbake them: they should feel soft and slightly ‘under-baked’ to the touch when they come out of the oven. Definitely remove them from the oven when the dough closest to the wafer’s edge turns color, or it will end up becoming crispy.
7. Let the Lebkuchen cool off slightly on the baking sheet, but remove and continue to let cool on a rack as soon as you dare to transfer them (Violists can do this with their bare fingers, Violinists and all others please use utensils).

8. The Lebkuchen are now ready to be either glazed with the traditional water/confectioner's sugar frosting (or lemon/confectioner's sugar for extra zest), or dipped in melted chocolate (I recommend a mixture of 70% and 85% chocolate).
9. Either dry for 6-8 h or, if you are as impatient as a member of a String Quartet, place in freezer for 20 min and dig in (especially recommended with the chocolate covered ones..).