

## LEBKUCHEN

### INGREDIENTS

6 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 cup (2 sticks) unsalted butter, softened  
1 cup packed dark-brown sugar  
4 teaspoons ground ginger  
4 teaspoons ground cinnamon  
1 1/2 teaspoons ground cloves  
1 teaspoon ground pepper  
1 1/2 teaspoons salt  
2 large eggs  
1 cup unsulfured molasses

### DIRECTIONS

In a large bowl, gently whisk together flour, baking soda and baking powder. Set aside. In an electric mixer fitted with the paddle attachment, beat butter, brown sugar, ginger, cinnamon, cloves, pepper and salt on medium speed until fluffy. Add eggs and molasses and mix until incorporated. Mixture may look lumpy, but will come together once flour mixture is added. Carefully add flour mixture one cup at a time, mixing between additions until all is added and dough is formed. Wrap dough in plastic wrap and chill for at least an hour.

Preheat oven to 350F and line cookie sheets with silpat or parchment paper.

Break off manageable pieces of chilled dough and on a well floured surface until about 1/4 inch thick. Cut cookies to desired shapes. Carefully transfer cookies to prepared baking sheets and bake for 11-13 minutes until edges are crisp, but not darkened. Allow to cool completely before decorating.