

Swiss Basler Leckerli (Basel Cookies)

Times don't include overnight(or 5-6 hours) of drying before making.

45 min 30 min prep (Makes 12-14 servings of good size) (40 of smaller size suitable for feast/lunch etc)

225gm honey

150gm sugar

$\frac{3}{4}$ T cinnamon

1 pinch clove powder

$\frac{1}{4}$ t nutmeg

50g candied orange peel

50g candied lemon peel

100gm ground almonds

1 lemon zest

50ml kirsch (1/5 cup)

300gm flour

$\frac{3}{4}$ t baking powder

75gm icing sugar

1 $\frac{1}{2}$ - 2 $\frac{1}{2}$ T kirsch or water

Put honey, sugar, cinnamon, clove powder and nutmeg in a pan, heat up slowly, then remove from stove.

Add candied orange peel, candied lemon peel, almonds and grind skin of lemon, stir until mixed evenly.

Add kirsch, flour and baking powder, knead on a table to form a soft dough.

While the dough is still warm, roll it out on the back of a greased baking sheet approximately 5 mm (0.2 inches) thick.

Let it rest for about 5 to 6 hours or over night in a dry place.

Bake for about 15 minutes in the center of the pre-heated oven at 200°C.

Mix confectioner's sugar and kirsch or water, frost dough immediately.

Cut off stale edges.

Cut dough in small pieces (5 x 3 cm, 2 x 1.5 inches), take them off the baking sheets and let them cool.