

Lebkuchen

5 Eier (**eggs**)

270g Puderzucker (**powered sugar**)

1 Prise Salz (**pinch of salt**)

1 ½ Eßl. Zimt (**table spoons of cinnamon**)

1 Messerspitze Muskat (**pinch of nutmeg**)

1 Messerspitze gem. Nelken (**pinch of cloves**)

540g gem. Mandeln oder Walnüsse (**chopped almonds or walnuts**) (16 oz)

150g Zitronat

100g Orangeat

Oblaten (try parchment paper)

Chop the Zitronat and Orangeat

Mix the five eggs in a bowl

Add the powered sugar and mix

Slowly add the chopped nuts and mix

Add the chopped Zitronat and Orangeat and mix

Add the nutmeg, cinnamon, a pinch salt, and cloves, and mix

Use a table spoon to put the dough on the Oblaten

Bake at 350 degrees for about 20-25 min.