Authentic German Lebkuchen (Elisenlebkuchen)

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One of Germany's most popular and beloved Christmas confections, get ready to fall in love with these delicious and traditional German Lebkuchen!



4.93 from 104 votes

PREP TIME	COOK TIME	TOTAL TIME
20 mins	25 mins	45 mins

COURSE	CUISINE	SERVINGS	CALORIES
Dessert	German	35 lebkuchen, depending on oblaten size	175 kcal

INGREDIENTS

- 5 large eggs
- 1 1/4 cup packed brown sugar
- 1/4 cup honey
- 1 teaspoon quality pure vanilla extract
- 2 cups almond meal
- 2 cups hazelnut meal
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 3 teaspoons Lebkuchengewürz
- Homemade Lebkuchengewürz , (STRONGLY recommended), click link for recipe
- 4 ounces candied lemon peel
- 4 ounces candied orange peel
- 1/4 cup all-purpose flour (to coat the candied peel) (can substitute gluten free)

- Homemade Lemon and Orange Peel , click link (STRONGLY recommended instead of store-bought!)
- Backoblaten either 70mm or 90mm
- white communion wafers (these can be substituted for Backoblaten)
- Blanched whole almonds cut in half lengthwise
- For the Chocolate Glaze:
- 3 ounces quality dark or milk chocolate
- 2 teaspoons coconut oil or oil of choice - do not use butter
- Directions: Place chocolate and oil in a small bowl and microwave stirring occasionally, until melted. Use immediately. If glaze becomes firm, reheat in the microwave.
- For the Sugar Glaze:
- 1 cup sifted powdered sugar
- 3 tablespoons water or milk (use water for a clear glaze or milk for an opaque glaze; substitute some heavy cream for the milk for an even more opaque/whiter glaze)
- Directions: Place sugar and water in a small bowl and stir until smooth.

INSTRUCTIONS

1. Preheat the oven to 300 degrees F.
2. Toss the candied lemon and orange peel with about 1/4 cup all-purpose flour to keep it from sticking together and then pulse in a food processor until finely minced. Set aside.
3. In a large mixing bowl, beat the eggs until foamy. Add the sugar, honey and vanilla extract and beat until combined.

   Add the ground almonds and hazelnuts, salt, baking powder, Lebkuchengewürz, and candied lemon and orange peels and stir vigorously until thoroughly combined. (You can use a stand mixer fitted with the paddle attachment and beat for about 2 minutes). The mixture will be wet but if it is too thin to scoop onto the oblaten add some more almond or hazelnut meal.
4. Scoop the mixture onto the Backoblaten, smoothing down the top and leaving just a slight space around the edges. Set them on a lined cookie sheet.

   Bake on the middle rack of the oven for 25-30 minutes. Remove the cookie sheet and allow to cool completely.
5. Once cooled, place a wire rack over a cookie sheet (to catch the drippings). Dip half the Lebkuchen in the chocolate glaze and half in the sugar glaze, letting the excess drip back into the bowl and then place the Lebkuchen on the wire rack. Arrange 3 almonds on each Lebkuchen while the glaze is still wet. Let the Lebkuchen dry completely until the glaze is hardened.

   Keep stored in an airtight container. Will keep for several weeks and the flavor improves with time.

Makes about 35 if using 70mm Backoblaten and about 25 if using 90mm Backoblaten.

NOTES

For the very best results, make your own candied lemon and orange peel. It's very easy and once you've tried it you'll never get the store-bought stuff again! Here is my recipe for homemade candied lemon and orange peel.

NUTRITION

Serving: 1elisenlebkuchen | Calories: 175kcal | Carbohydrates: 22g | Protein: 3g | Fat: 9g | Saturated Fat: 1g | Cholesterol: 23mg | Sodium: 34mg | Potassium: 47mg | Fiber: 1g | Sugar: 19g | Vitamin A: 35IU | Vitamin C: 0.2mg | Calcium: 38mg | Iron: 1mg

KEYWORD Elisenlebkuchen, Lebkuchen

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