

BRAUNE KUCHEN (GINGERBREAD BISCUITS)

These classic Christmas biscuits from Northern Germany have to age for at least a couple of weeks to taste best.

INGREDIENTS:

1/2 cup plus 2 tablespoons dark unsulphured molasses
5 tablespoons unsalted butter
1/3 cup sugar
2 tablespoons finely chopped candied orange peel, plus more for garnish
2 tablespoons finely chopped citron
1/4 cup chopped blanched almonds
1 teaspoon ground cinnamon
1 teaspoon ground cardamom
1/2 teaspoon ground cloves
2 1/2 cups plain flour
1 1/2 teaspoons baking powder
Blanched almond halves for garnish



PREPARATION:

Heat the molasses, butter, and sugar in a small saucepan over very low heat. Remove from the heat and stir until completely cool. Add the orange peel, citron, almonds, cinnamon, cardamom, and cloves. Mix the flour with the baking powder and stir it into the mixture. Knead the dough with your hands until it reaches a smooth consistency.

Preheat the oven to 190°C. Line at least two baking trays with baking paper.

Roll the dough between layers of plastic wrap to about 5mm or a little thicker. Cut the out the cookies with cookie cutters and place them on the baking sheets. Use up all the dough by kneading and re-rolling the scraps. Garnish each cookie with an almond half or orange peel.

Bake each batch for 8 minutes, or until golden brown. Transfer the cookies to racks to cool. Store in airtight containers

Sourced from *Spoonful's of Germany*, Hassani N.



To make a biscuit that can be hung on the tree, cut the biscuits with a Christmas cookie cutter and put a hole in the top before baking. Then decorate the biscuits with icing and cachous or the more traditional almond halves and citrus peel.