

A close-up photograph of several Lebkuchen Burgers. Each burger consists of two round, dark brown biscuits sandwiched together. The top biscuit is coated in dark chocolate and decorated with white snowflake sprinkles. The bottom biscuit is coated in a lighter brown glaze. A vibrant green marzipan filling is visible between the biscuits, and a layer of redcurrant jam is spread on the inner surface of the top biscuit. The burgers are arranged on a silver tray, with a white napkin visible in the background.

LEBKUCHEN BURGERS

By Carolina Gnigler

INGREDIENTS

- 300g rye flour
- 180g unrefined cane sugar
- 1 tsp bicarbonate of soda
- 2-3 tsp Lebkuchen spice mix
- 2 eggs
- 80g honey
- 100g green marzipan
- a pinch of icing sugar
- redcurrant jam
- dark chocolate couverture
- snowflake sprinkles, optional

METHOD:

1. Knead the flour, sugar, eggs, honey, bicarbonate of soda and spices well into a dough. Wrap the dough in cling film and store it cold in the refrigerator overnight.
2. The next day, roll the dough out over a floured surface and cut out biscuits with either a round cookie cutter or a glass.
3. Line a baking tray with baking paper, place the biscuits on it and bake at 180C for approx. 10 minutes. Then, let them cool down. Roll out the green marzipan on a worktop sprinkled with icing sugar and cut out circles of that as well.
4. Spread redcurrant jam on two pieces of biscuit and make them into a sandwich using a marzipan round for the filling. Melt the couverture in a bain-marie and then dunk each filled gingerbread biscuit half way. If using snowflake sprinkles, scatter them onto the chocolate before it sets. Let the biscuits dry—and that's it!