

# Basler Lächerli

These family-favorite cookies from Basel are in the tradition of many European honey-cakes. Max made them every Christmas. He had a special length of wood that was exactly 1.5 inches that he would use to precisely cut them into squares.

## Ingredients:

250 g all-purpose flour  
250 g whole wheat flour  
40 g candied lemon peel, chopped fine  
35 g candied orange peel, chopped fine  
1/4 tsp ground cloves  
2 tsp ground cinnamon  
15 g triebssalz (ammonium carbonate)

360 g honey  
125 g sugar  
150 g hazelnuts or almonds, chopped  
scant 1/4 c kirsch (cherry liqueur)

glaze:

150 g powdered sugar  
juice of 1/2 lemon

## Directions

- Prepare cookie sheet with a silicone mat or grease the pan. Preheat oven to 400°F.
- Mix the flour, peels, spices, and triebssalz in bowl of a stand mixer.
- Warm the honey and sugar gently over medium-low heat until sugar dissolves. Mix in the nuts. Add the kirsch.
- In the bowl of a stand mixer, mix the honey mixture into the dry ingredients until combined.
- While the dough is still warm, place onto cookie sheet, cover with waxed paper, and roll with a rolling pin to 1/4" (6mm) thick, aiming for a fairly even rectangle shape.
- Bake in the 400°F oven for 12-16 minutes. Cool in the pan on a rack. Mix the glaze ingredients and spread or brush on top while still warm.
- When the cookies are cool and the glaze is set, cut into 1.5" (40mm) squares with a sharp knife.
- Store at room temp in an airtight container.

