

Genuine German Leibkuchen Great grandmother Emma Kittelberger

Full Recipe

1 Pint Maple Syrup
½ Cups Butter
¼ Cup Crisco
6 Cups Flour (approx)
2 Tbs Baking Soda
1 Tbs Cloves
1 Tbs Allspice
2 Tbs Cinnamon
½ Tsp grated nutmeg
¼ Tsp Black Pepper
4 oz Citrons
1 Cup Chopped Walnuts
2 Tbs Sour Milk

Double Recipe

1 Quarts Maple Syrup
1 Cups Butter
½ Cup Crisco
12 Cups Flour
¼ Cup Baking Soda
2 Tbs Cloves
2 Tbs Allspice
4 Tbs Cinnamon
1 Tsp grated nutmeg
½ Tsp Black Pepper
8 oz Citrons
2 Cups Chopped Walnuts
¼ Cup Sour Milk

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Cream shortening, add syrup alternately with sifted dry ingredients, beginning with syrup. Then add sour milk mixed with baking soda. Add citron (after running through food processor) and nuts. Should be very stiff dough. Let stand in refrigerator a week or two before baking. Roll & cut with cookie cutters & bake at 350F 8-10 minutes. Add more flour while rolling.

Double recipe for for Christmas.

To make sour milk add 1 1/3 T vinegar to 1 Cup Milk