



# Basler Lächerli



## Ingredients

*For 80 biscuits –*

- 500 g liquid honey
- 300 g sugar
- 150g unsalted butter
- 2 tsp cinnamon
- 2 pinches of cloves
- ½ tsp nutmeg
- 100 g almonds and 100 g hazelnuts, finely chopped
- 100 g hazelnuts, finely chopped
- 100 g candied orange peel, finely chopped
- 100 g candied lemon peel, finely chopped
- 1 lemon, zest
- 1.5 dl of kirsch
- 700 g flour

*For the icing–*

- 1 dl of water
- 150 g sugar

## Instructions

### *For the Sponge:*

1. Heat the honey and sugar over medium heat, stirring. Stir in all ingredients except kirsch and flour, heat. Add the kirsch and flour, knead well. Divide the dough in half, spread each half still hot on the lightly floured parchment paper (6 mm thick). Place each half on a baking sheet and let stand for 1 hour.
2. Bake the two halves separately for 15-18 min in the middle of the preheated oven at 220 ° C or together at 200 ° C in a fan oven. Immediately cut the dough into 3.5x5 cm rectangles.
3. Frosting: bring the water to a boil with the sugar, reduce approx. 5 min to form a syrup.
4. Brush the still warm leckerli with hot glaze, let cool and harden.

Notes: It is essential to work the dough when it is hot. Otherwise, you will not be able to extend it.

Basel läckerli keep 4-5 weeks. Store the cookies in a tightly closed box if you like them dry and hard. If you prefer them softer, keep them in a slightly closed box or put a piece of apple in it for 1-2 days before removing it.