

## Hoening Kuchen - Honey Cookies

John Bettger, e-mail message to Michael Miller

My grandfather wrote down his favorite recipe (his mother's) in the late 1800's. It is generally translated as follows. Can anyone recognize what it is? I have never tasted it.

1 lb. butter  
2 lbs. honey  
1 lb. sugar  
2 tbs. cinnamon  
1 lemon  
1 glass Schnapps  
10 eggs  
1 1/2 glass sour cream  
4 tsp. salt  
enough flour to make into little cakes (cookies?)

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John - this looks like Hoening kuchen - honey cookies to me. They'd be coffee-colored even before baking, and a mild (almost spicy), soft cookie. My family made them about 2" across.

I preferred a cookie that was similar - but was white-sugar based, was peppermint flavored, and used cooking ammonia to enhance the 'freshness' of the peppermint flavor.

PS In case you're not a baker... you should know that your recipe is for an ENORMOUS batch!