



Gewgaws & Trifles

Your Victorian Visit take-home supplement

BAKE LEBKUCHEN

This gingerbread treat, thought to have healing powers, dates from 14th-Century German monks. Lebkuchen sticklers insist on making a special spice blend, called Lebkuchengewürz, and home-made candied citrus peel. (thespruceeats.com)

- ½ cup butter (softened)
- 1 cup sugar
- 4 large eggs
- 3 cups all-purpose flour
- ½ tablespoon ground cinnamon
- ½ teaspoon ground cloves
- ⅛ teaspoon ground allspice
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon ground coriander
- ⅛ teaspoon ground cardamom
- ⅛ teaspoon ground ginger
- ⅛ teaspoon ground anise seed
- 2 tablespoons cocoa powder
- 1½ teaspoons double-acting baking powder
- 1 cup milk
- 1¾ cups ground almonds
- ½ cup candied lemon peel (chopped)
- 1 tablespoon rum (or orange liqueur)
- ½ cup raisins (soaked in rum and chopped)
- ¼ cup shredded coconut
- 32 oblaten (baking wafers, 3-inch size)

For the Glaze:

- ½ cup granulated sugar
- ¼ cup water
- ½ teaspoon vanilla
- 1 to 2 tablespoons rum (or liqueur)
- ½ cup confectioners' sugar

Instructions:

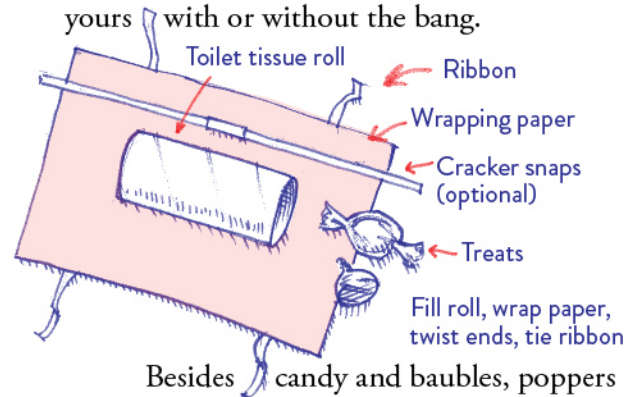
1. Preheat oven to 375 F
2. Cream together the butter, sugar and eggs until light and fluffy
3. Mix in the flour, spices, cocoa powder, and baking powder, alternating with milk
4. Fold in the nuts and lemon peel
5. Stir in the rum, followed by the raisins and coconut
6. Place the oblaten on parchment-lined baking sheets. Drop about 3 tablespoons of cookie dough onto the wafer and smooth to the edges
7. Use the back of a spoon to fill out each circle, slightly mounding the dough toward the center
8. Bake for 15 to 20 minutes. Lower heat to 350 F if cookies are browning too quickly
9. Let cool for a few minutes, then remove to a cookie or cake rack

Glaze

1. Make the glaze while the cookies are baking, by boiling the sugar and water for a few minutes in a small saucepan
2. Add the vanilla and 1 to 2 tablespoons rum or liqueur. Sift confectioners' sugar over the hot sugar syrup and stir
3. Brush the warm glaze over the warm cookies. Let dry completely
4. Dry cookies for a day, then store cool in an air-tight container

SHARE HOLIDAY POPPERS

Also called crackers, these Victorian-era holiday treat-filled surprises were the brainchild of a British pastry chef, who added excitement with a small pop, like a pistol cap. You can make yours with or without the bang.



Besides candy and baubles, poppers can be filled with folded paper crowns. Partners usually share in popping the poppers, slowly twisting until the bang, and the one who hangs onto the popper wins the prize. Or make one for each dinner place setting.

For a true popper, follow this Youtube demonstration (<https://www.youtube.com/watch?v=YuX2y1Nlgtw>.) The pops come from the cracker snaps, available online.

MAKE CORNUCOPIAS

Hang your tree with treats. You need:

- A paper doily, small paper plate or colored paper cut in a circle 5-7 inches.
- Tape or glue
- Pick a point on the edge of the circle to be the cone bottom
- Then carefully roll the sides of the circle around that point to form a cone
- Glue or tape the folds together
- Decorate with ribbon or however you'd like
- Fill with treats
- Use hooks or ribbon to hang on the tree

