



Oma's Dominosteine

Ingredients:

- 1 cup honey
- ⅓ cup granulated sugar
- 7 Tbsp butter
- 3 cups flour, all-purpose
- 1 tsp Lebkuchen spice or pumpkin pie spice
- 3 Tbsp cocoa
- 3 tsp baking powder
- 2 eggs
- 2 Tbsp rum
- ¼ lb marzipan
- ⅓ cup powdered sugar
- 1 Tbsp rosewater or 1 tsp almond extract
- about 1 cup apricot jelly or orange marmalade
- 3½ ounces chocolate (dark or milk)
- 1 cup powdered sugar
- 4 - 5 Tbsp milk or water
- 1 Tbsp butter

Instructions:

1. Preheat oven to 360°F. Grease rimmed cookie sheet (about 14" x 17")
2. Heat honey, sugar, and butter in a saucepan until sugar and butter are melted, stirring constantly. Let cool.
3. Mix flour, spice, cocoa, and baking powder together and set aside.
4. In a large mixing bowl, beat together the eggs with the rum. Add the cooled honey mixture. and mix. Slowly add in flour mixture and mix until smooth.
5. Spread dough onto cookie sheet, approximately ½-inch thick. Smooth top.
6. Bake for 20 - 30 minutes, or until wooden toothpick inserted in center of cake comes out clean.
7. Let cool.

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Assembly:

1. Knead marzipan with $\frac{1}{3}$ cup powdered sugar and rosewater or almond extract. If too soft, add a bit more powdered sugar.
2. Roll out marzipan mixture between two layers of plastic wrap until it is the size of the cake.
3. Cut the cake horizontally to make two layers.
4. Brush bottom layer with jelly or marmalade.
5. Cover with marzipan.
6. Brush jelly or marmalade over marzipan layer.
7. Cover with top cake layer.
8. Cut into 1-inch (approx.) squares.
9. In a double-boiler, melt chocolate and mix with 1 cup powdered sugar, water or milk, and butter.
10. Dip "Dominosteine" in chocolate and let set on cookie rack until chocolate has hardened.
11. These dominos taste best after sitting several days in a well sealed container.