

PFEFFERNUESSE (PEPPERNUITS)

Ingredients

½ cup molasses	2 tsp ground cinnamon
¼ cup honey	1 ½ tsp baking soda
¼ cup butter, cubed	1 tsp ground ginger
¼ cup shortening	1 tsp ground cardamom
2 large eggs	1 tsp ground nutmeg
1 ½ tsp anise extract	1 tsp ground cloves
4 cups all-purpose flour	¾ tsp coarsely ground black pepper
¾ cup sugar	½ tsp salt
½ cup brown sugar, packed	1 cup powdered sugar

Directions

1. In a small saucepan over medium heat, add the molasses, honey, butter, and shortening.
2. Stir to combine, cooking until melted.
3. Remove the pan from heat and cool the mixture to room temperature, then stir in the eggs and anise extract.
4. In a large bowl, combine the flour, sugar, brown sugar, cinnamon, baking soda, ginger, cardamom, nutmeg, cloves, pepper, and salt.
5. Gradually add in the molasses and egg mixture and mix well.
6. Refrigerate, covered, for at least 2 hours, or overnight.
7. Preheat oven to 325 degrees.
8. Working with hands, roll the dough into balls of about 1 inch.
9. Grease a baking sheet, then place the dough balls about 1 inch apart.
10. Bake for 12-15 minutes, until golden brown.
11. Cool partially on a wire rack.
12. While still warm, roll the cookies in powdered sugar.
13. When completely cool, store in an airtight container, or serve immediately.