

BAKED GOODS

PEPPER NUTS†

(PFEFFERNÜSSE)

- 2 eggs
- 1 cup sugar
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/8 teaspoon ground ginger
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground cardamom
- 1 tablespoon rum

Glaze:

- 2 1/2 cups powdered sugar
- 4-6 tablespoons warm water

In a large bowl beat eggs for 2 minutes. Add sugar and beat for 3 to 4 minutes until creamy. Mix flour with baking powder and spices. Stir into the egg mixture and add the rum. Turn out onto a countertop and knead into a smooth dough. Add a little flour if too sticky. Wrap in plastic wrap and set in the refrigerator for 30-40 minutes. Roll dough out to 1/4" to 1/2" thickness and cut into 1 1/2" to 2" rounds using a cookie cutter or glass. Place on a greased cookie sheet and bake in a preheated oven at 375° for 10-12 minutes. (Cookies should not be brown.)

Glaze: Stir powdered sugar with water into a paste. Brush over cookies while they are hot.

Important: Cookies need to sit at least a week for the spices to blend and become soft and chewy.

Makes approximately 60 cookies.

Origin of the name: Although the recipe contains no pepper, the cookies' name originates from the location of the spices which Germans called Pfefferland (Pepper Land).

Copyright 2001, B. G. Youngkrantz Company, All rights reserved.

