



Pfeffernusse Cookies, courtesy of Heidi Jones

"I'm sending a recipe for a **German Christmas cookie** I've loved since I was a very little girl. I know it may not be the healthiest thing, but it brings wonderful memories.

Note: Pfeffernusse means, peppernut and the secret and surprising ingredient in the cookies is a tsp of black pepper. I bring these to work at Christmas and there are never any left!"

Pfeffernusse Cookies

Prep Time: 15 m | Cook Time: 15 m | Difficulty: Easy | Servings: 18

Ingredients:

- 1/2 cup molasses
- 1/4 cup honey
- 1/4 cup shortening
- 1/4 cup margarine
- 2 eggs
- 4 cups all-purpose flour
- 3/4 cup white sugar
- 1/2 cup brown sugar
- 1 1/2 teaspoons ground cardamom
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- 2 teaspoons anise extract
- 2 teaspoons ground cinnamon
- 1 1/2 teaspoons baking soda
- 1 teaspoon ground black pepper
- 1/2 teaspoon salt
- 1 cup confectioners' sugar for dusting



Directions:

Stir together the molasses, honey, shortening, and margarine in a saucepan over medium heat; cook and stir until creamy. Remove from heat and allow to cool to room temperature. Stir in the eggs.

Combine the flour, white sugar, brown sugar, cardamom, nutmeg, cloves, ginger, anise, cinnamon, baking soda, pepper, and salt in a large bowl. Add the molasses mixture and stir until thoroughly combines. Refrigerate at least 2 hours.

Preheat oven to 325 degrees F (165 degrees C). Roll the dough into acorn-sized balls. Arrange on baking sheets, spacing at least 1 inch apart.

Bake in preheated oven 10 to 15 minutes. Move to a rack to cool. Dust cooled cookies with confectioners' sugar.

Note: Dust with powdered sugar before the cookies are completely cooled or the sugar will not stick.