



# Pfeffernusse

A traditional German cookie—very spicy with hints of anise. Made with our Bread Mix.

**Yield:** about four dozen 2½” cookies

## Ingredients

- 3 cups Pamela's [Bread Mix](#)
- ½ cup white sugar
- ½ cup brown sugar
- 1½ tsp ground cardamom
- 1 tsp ground nutmeg
- 1 tsp ground cloves
- 1 tsp ground ginger
- 2½ tsp ground cinnamon
- 1½ tsp baking soda
- 1 to 1½ tsp fresh ground black, pink, white or green peppercorns; finely ground
- ¼ tsp salt
- ¼ cup walnuts, finely chopped
- ½ cup butter\*, softened or butter substitute
- ½ cup molasses
- ¼ cup honey
- 2 eggs\*, large or egg replacer equivalent
- 1 tsp anise extract
- 1 cup powdered sugar for dusting
- \*recommended for best results

## Directions

In a medium size bowl, whisk together walnuts and all dry ingredients except powdered sugar (which is used for dusting), and set aside. In the bowl of a stand mixer, cream butter, add molasses and honey, and mix again until fluffy. Add extract and eggs, one at a time and mix until very light, about a minute. Add the dry ingredients a cup at a time until well combined. Set aside to chill for at least two hours or overnight.

Preheat oven to 350°. Scoop out cookies using mounded TBSP, roll into 1” balls, and place on parchment lined cookie sheet. Bake 12 to 14 minutes, depending on size. Cookies will have cracks and crevices. Allow to cool for a minute or two before moving to wire rack. Dust with powdered sugar, or carefully dunk in a small bowl of powdered sugar, before cookies cool completely. Best tasting a couple of days after they are made; keep in airtight container.

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