

Peppernuts (Pfeffernüsse)

- 1/2 cup almonds blanched
- 4 cups flour sifted
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/2 teaspoon cloves
- 1/4 teaspoon mace
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 3 oz candied citron
- 4 eggs
- 2 cups sugar
- 2 1/4 teaspoon brandy

Grease Cookie sheets

Grate 1/2 cup (2 1/2 oz) blanched almonds

Sift together into a bowl the flour, cinnamon, nutmeg, allspice, cloves, mace, salt & pepper. Stir in the almonds and set aside.

Chop and set aside the 3 oz. candied citron.

Beat until thick and piled softly 4 eggs.

Add gradually, beating thoroughly after each addition 2 cups of sugar.

Add the flour-almond mixture into fourths, blending thoroughly after each addition. Mix in the citron. Turn about on half the dough onto a lightly floured surface and roll 1/2" thick. Cut with a lightly floured 1" round cookie cutter. Transfer to cookie sheets.

Put a drop of brandy on the center of each cookie.

Bake at 350°F for 15 to 20 minutes or until cookies are lightly browned.

Remove to cooling racks, cool & store.