

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.