

Grandma Kaul's Pfeffernise Cookies

Marvel Sanders, e-mail message to Michael Miller

With all of the German's from Russia recipes on the listserve, I have created a new section of my computer cookbook for them. While entering my collection, I came across a recipe that carries strong memories of my grandmother. Her house always smelled like Pfeffernise. Here is her recipe:

- 1 cup honey
- 1-1/2 cup brown sugar
- 1 cup cooked coffee
- 1 cup shortening
- 1 cup white sugar
- 3 eggs
- 3 teaspoons soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon anise oil or anise powder
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1/2 teaspoon black pepper
- enough flour to make a soft dough

Combine all in this order. Make soft dough. Chill overnight. In the morning, roll balls into size of a walnut. Bake at 350 degrees for about 12 - 15 minutes or until golden brown. (Balls may be flattened a little with the bottom of a glass.) Powder sugar while still warm or mix powder sugar and milk to make thin frosting. Pour over cookies and mix well. Put in paper bag with some dry powdered sugar and shake well.

One of the things that I did several years ago, was to compile a family cookbook emphasizing that I especially wanted favorites from childhood. At that time, Mom was still living and I got most of her recipes that Grandma used. Unfortunately most of my father's family had already passed away, and since he was orphaned at 8, I did not get many from that side of the family. In the cookbook, I included a listing of Grandma and Grandpa's children and grandchildren and their birthdays and date of death for those who had died. I've had many, many compliments on the book. In fact, one of my cousins who grew up away from most of the family, brought hers to Dad's funeral to keep track of cousins that she did not know.