

Pfeffernuesse Cookies

Janice Huber Stangl, e-mail message to Michael Miller

My father's family had very lean years in those early days. The only baked treat they had at Christmas was Ammonium Cookies. In later years the sweet treats included Pfeffernuesse Cookies and Date Treats.

4 cups sugar
3 cups honey/syrup mix
1 cup shortening
1 1/2 cups strong coffee

Boil and let cool. Add:

6 eggs well beaten
1 t allspice--ground
1 t salt
1 1/2 t black pepper--ground
1 t nutmeg
2 t baking powder
2 t cinnammon
3 t soda
2 t stern (star) anise [or 1 t anise extract]

Mix and add flour to medium stiff dough. Let dough set overnight. In the morning, form into balls the size of a walnut. Bake at 350 until lightly brown. Shake in a paper bag with powdered sugar in it or when cool, make a thin mixture of powdered sugar and milk. Dip the whole cookie and drain. Store to age in an airtight cookie tin. Keep in a cool room.