

Pfeffernüße

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<http://recipesbycindy.homestead.com/Pfeffernusse.html>



Ingredients:

2 cups brown sugar

2 eggs

1 tsp. baking soda

1 Tbs. hot water

1 cup chopped nuts (walnuts, hazelnuts or almonds)

2 tsp. ground cinnamon

1 tsp. ground nutmeg

3 cups sifted all-purpose flour.

1 cup powdered sugar (for rolling cookies in)

Directions:

Mix the sugar with the well-beaten eggs. Add the soda dissolved in hot water, the nuts and sift in the spices with the flour. Add more flour if needed to make a dough stiff enough to roll. Roll out until the dough is about 1/8 inch thick. Cut into tiny rounds about as large as a quarter of a dollar and bake in oven at 400° F until golden brown. Take out and roll at once in powdered sugar.

NOTES: Grind nuts fine.