



Glazed Pfeffernuesse

6 cups sifted cake flour
1/8 teaspoon ground black pepper
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/4 teaspoon ground mace
1-1/2 teaspoons ground cinnamon
1/8 teaspoon ground cardamom
1/2 teaspoon salt
1/2 teaspoon baking soda
1-1/4 cups butter, softened
1-1/4 cups brown sugar, packed
3/4 cup mild molasses
1/2 cup warm water
1 teaspoon anise extract
2 cups chopped walnuts
Powdered sugar

Sift together flour, pepper, cloves, allspice, nutmeg, mace, cinnamon, cardamom, salt and baking soda; set aside. Cream butter and brown sugar. Blend in molasses, water and anise. Add dry ingredients and nuts to butter mixture; mix well. Chill overnight.

Preheat oven to 375 degrees F. Make glaze. Shape dough into 1-inch balls (dough is sticky). Bake on parchment-lined cookie sheets at 375 degrees for 10 to 12 minutes. Cool on wire cooling racks for about 2 minutes, then dip top of hot cookie into glaze. Immediately coat with powdered sugar; cool completely on wire cooling racks. *Makes about 9 dozen.*

Glaze

1-1/2 cups powdered sugar
4-1/2 tablespoons hot milk
1/2 teaspoon vanilla extract

In small bowl, blend powdered sugar, milk and vanilla until smooth.

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