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# PFEFFERNÜSSE COOKIES

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Course	Dessert, Snack
Cuisine	German, Dutch, American
Prep Time	25 minutes
Cook Time	15 minutes, plus overnight chilling
Total Time	40 minutes
Servings	About 40 cookies

## Ingredients for dry mix:

- 400g plain flour (3-1/4 levelled cups)
- 3/4 teaspoon baking soda
- 1/3 tsp salt
- 1-1/2 tsp ground cinnamon
- 1-1/2 tsp ground nutmeg
- 3/4 tsp ground nutmeg
- 3/4 ground ginger
- 3/4 tsp ground black pepper
- 1/3 tsp ground cardamom (optional but recommended)
- 1/2 tsp ground anise

## Ingredients for wet mix:

- 170g unsalted butter, room temperature (3/4 cup)
- 140g muscovado sugar (2/3 cup packed)
- 70g intense moreno sugar (1/3 cup)
- 1 Tbsp honey or Manuka Honey
- 1-1/2 large eggs (use 1 whole egg and whisk another egg; weigh and use half)
- 2 tsp vanilla paste

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## Other Information

*The following equipment is helpful:*

*Stand mixer with paddle attachment or hand mixer.*

*Bowls: 1 large for wet ingredients, 1 medium for dry ingredients, 1 small for coatings.*

*Cooling Racks: For cooling cookies and setting the hard-shell glaze.*

*Baking Sheets: 2, lined with parchment paper.*

*Spoons/Spatula: For mixing and scraping dough.*

*Digital scales for precise measurements.*

*Small Whisk/Fork: For mixing the glaze.*



*Shallow Bowl: For rolling cookies in icing sugar.*

*Preheat oven to 180°C / 350°F / Gas Mark 4, 165°C Fan Assisted*

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## **Directions**

1. **Preheat Oven:** Preheat to 180°C (350°F / Gas Mark 4) or 160°C fan-assisted—line two baking sheets with parchment paper.
  2. **Mix Dry Ingredients:** In a medium bowl, whisk together the flour, baking soda, salt, and all spices. Set aside.
  3. **Cream Butter and Sugars:** Using a stand mixer with a paddle attachment (or a hand mixer), cream the butter, brown sugar, and granulated sugar until light and fluffy.
  4. **Add Liquid Ingredients:** Beat the honey, eggs, and vanilla until smooth.
  5. **Combine Wet and Dry:** Gradually add the dry mix to the wet ingredients, stirring until a soft dough forms.
  6. **Wrap tightly in cling film or an airtight container and chill in the refrigerator for one hour overnight, if possible.**
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## **Shape and Bake**

1. Remove the dough from the refrigerator.
  2. Roll the dough into small 1-inch balls (about the size of a large marble) and place them 2 inches apart on the baking sheets.
  3. Bake for 10–12 minutes, or until the cookies are puffed and slightly firm at the edges but soft in the centre, rotating 180 degrees once in the middle of baking.
  4. Cool for 5 minutes on the baking sheet before transferring to a cooling rack.
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## **Two Coating Options**

*Icing Sugar Coating:*

1. Place icing sugar in a shallow bowl.
2. roll half the batch in icing sugar until well-coated while the cookies are still warm.
3. Once cooled, roll them again in the icing sugar for a thick, snowy coating.

*Hard Icing Glaze:*



1. mix icing sugar with fresh lemon juice in a small bowl, adding juice gradually until your desired glaze consistency is achieved.
2. Dip the tops of the remaining cookies into the glaze, letting excess drip off.
3. Place the cookies on a cooling rack (set over parchment or a baking tray for easy cleanup) and allow the glaze to harden completely for about 30 minutes.

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### **Storage Instructions:**

#### ***Baked Cookies:***

Store baked Pfeffernüsse in an airtight container at room temperature for up to one week. For longer storage, freeze the cookies (uncoated) in a freezer-safe container for up to 3 months. Thaw at room temperature and coat with powdered sugar or glaze just before serving.

#### ***Dough:***

You can freeze the dough for up to three months. Roll it into balls, place on a parchment-lined baking sheet, and freeze until solid (1–2 hours). Transfer the frozen dough balls to a freezer-safe bag or container. When ready to bake, bake directly from frozen, adding 1–2 minutes to the bake time, or thaw in the fridge overnight before baking as usual.

This way, you can enjoy Pfeffernüsse fresh and delicious on your schedule! 😊

Enjoy!

