Pfeffernüsse

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 c Flour; Unbleached, Unsifted
- 2 ts Cinnamon
- 1 ts Mace
- Black Pepper; As Desired
- 2 tb Butter; (No Margarine)
- 1 c Confectioners' Sugar ; Water
- 1 ts Baking Powder
- 2 ts Cloves; Ground
- 2 ts Allspice; Ground
- 1 1/2 c Honey
- 2 Eggs; Large
- 1 ts Vanilla

Instructions

Biscuits

- Mix flour, baking powder, and spices in a large bowl.
- Melt together honey and butter on low heat. Let cool and beat in eggs. (If the honey is too hot, the eggs will harden)
- Add flour mix to honey mix and refrigerate until chilled.
- Form dough into 1/2 - 1 inch biscuits.
- Place on a greased cookie sheet and bake at 350 degrees for fifteen minutes.

Glaze

- Mix confectioners sugar, vanilla, and water
- Dip cookies in glaze and dry on a rack or wax paper.