

Spice Cookies (Pfeffernusseckchlein)

*Make these two or three weeks before Christmas, then mellow by storing with a slice of apple.
Makes about 7 dozen cookies.*

*4 eggs
1/4 cups sugar
3/4 cups plain flour
1 tsp baking powder
1/2 tsp salt
1 tsp ground cinnamon
1/4 tsp ground cloves
1/2 cup blanched almonds, finely
ground
1/2 cup candied orange peel, finely
chopped*

In a large bowl, beat eggs and sugar until light and pale. Sift flour, baking powder, salt, cinnamon and ground cloves into egg mixture. Add almonds and orange peel. Using your hands, form a stiff dough.

Preheat oven to 175°C (350°F). Lightly grease several baking sheets. Flour a work surface; roll dough out to 1/3 inch thickness. Using a 1 1/4 inch round cookie cutter, cut out dough rounds. For soft cookies bake immediately, about 15 minutes or until lightly browned; for crisp cookies, cover unbaked cookies on cookie sheets with clean towels and let stand overnight before baking. Preheat oven to 175°C (350°F); bake 15 minutes or until lightly browned.

Source: Marianna Olszewska Heberle (1996). German Cooking: The Complete Guide to Preparing Classic and Modern German Cuisine, Adapted for the American Kitchen. HP Books, New York.