

## German Pfeffernüsse – Peppernuts

1 cup sugar	1 1/4 cups shortening
1 cup light molasses	6 to 8 cups flour
1 egg	3 teaspoons soda dissolved in 1 tablespoon vinegar
1 teaspoon allspice	1 teaspoon cinnamon
1 teaspoon ginger	1 teaspoon cardamom
1/3 teaspoon salt	

Combine sugar, shortening and molasses; bring to a boil. Remove from heat and add 2 cups flour and then cool. Add egg, soda, and spices to sugar and shortening. Add 4 to 6 cups flour as needed. Roll in long roll about the size of a nickel. Slice in 1/2-inch pieces. (Cut slices into 1/4-inch pieces for firm cookie.) Bake at 350 degrees for 12 minutes on a lightly greased baking sheet. Dough may be frozen or kept in refrigerator for several weeks. After baking, cookies may be kept in airtight containers for several weeks.

*Food in Kansas*

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