

Pfeffernüsse

Makes 48 cookies

Ingredients:

½ stick (56g) butter
¾ cup+3 Tbsp (250 g) sugar
2 cups (240g) flour
1 ½ tsp baking powder
1 ¼ tsp Rasel Hanout spice*
1 tsp cinnamon
Zest 1 lemon
1 egg
3 Tbsp milk
¼ cup (50g) candied lemon peel

Top With:

1 cup (100g) Powdered Sugar
1-2 tsp water or lemon juice



Rasel Hanout spice:

1 tsp ground ginger
1 tsp ground cardamon
1/2 tsp cinnamon
1/2 tsp allspice
1/2 tsp coriander seeds
1/2 tsp nutmeg
1/2 tsp turmeric
1/4 tsp ground black pepper
1/4 tsp ground white pepper
1/4 tsp cayenne
1/4 tsp anise seed
1/8 tsp ground cloves
mix and store in glass jar



Instructions:

1. In a large mixing bowl mix butter, sugar, flour, baking powder, Spice, cinnamon, lemon zest, egg, milk and mix until a soft and uniform dough forms. The dough should not be overly sticky.
2. Then add the candied lemon peel.
3. Cut the dough into two even pieces.
4. roll into strands and cut into 1" pieces, roll each piece into balls
5. Preheat your oven to 350°F (180°C).
6. Place them on a parchment-covered cookie sheet.
7. Bake in the preheated oven for about 8-10 minutes or until the edges of the cookies are lightly golden. The cookies will still be pale in color.
8. Allow the cookies to cool completely on a wire rack.
9. Once cooled, whisk the glaze by mixing powdered sugar, lemon juice, or water until a thick glaze forms. Add more water or powdered sugar until the desired consistency is reached (watch video).
10. Let the glaze crust dry and Pfeffernüsse can be stored in an airtight container for up to 6-8 weeks.

