



## Cakespy: Peppernuts Cookies



Vegetarian



Dairy Free

READY IN



45 min.

SERVINGS



100

CALORIES



43 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.1 teaspoon pepper black
- ☐ 3 cups brown sugar packed
- ☐ 4 eggs
- ☐ 3.3 cups flour
- ☐ 0.3 teaspoon ground allspice
- ☐ 2 tablespoons ground cinnamon
- ☐ 1 teaspoon ground cloves

- ☐ 0.5 teaspoon ground ginger
- ☐ 0.3 teaspoon nutmeg
- ☐ 0.5 teaspoon salt

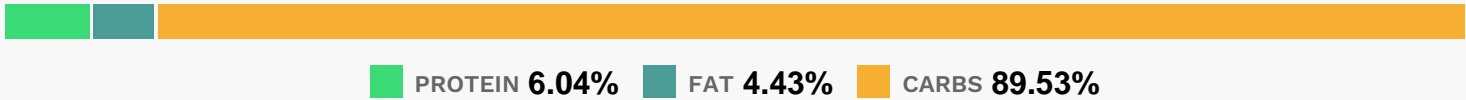
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

## Directions

- ☐ Preheat oven to 325°F. Line cookie pans with parchment paper.
- ☐ In a large bowl, combine flour, cinnamon, baking powder, cloves, salt, ginger, allspice, nutmeg, and black pepper; set aside. In a separate large bowl, combine brown sugar and eggs; mix well.
- ☐ Add dry ingredients bit by bit to the egg mixture, forming a soft dough.
- ☐ For the traditional cookies, roll dough into logs about the thickness of a pencil; cut crosswise into 1/4 inch pieces (about the size of a peanut).
- ☐ Sprinkle dough pieces onto prepared cookie pans; separate any bits that are stuck together. Or if you'd rather have more uniform-looking cookies, form them into balls (about an inch and a half in diameter) and place them on the baking sheet with about 2 inches of space around each cookie (they might require a minute or two more baking this way).
- ☐ Bake 12 to 14 minutes or until golden brown. Cool completely.
- ☐ Cookies will become crunchy as they cool; break apart any that have baked together by hand. Store in airtight containers.

## Nutrition Facts



## Properties

Glycemic Index:2.89, Glycemic Load:2.26, Inflammation Score:-1, Nutrition Score:0.96304347017861%

**Nutrients (% of daily need)**

Calories: 42.93kcal (2.15%), Fat: 0.21g (0.33%), Saturated Fat: 0.06g (0.4%), Carbohydrates: 9.76g (3.25%), Net Carbohydrates: 9.55g (3.47%), Sugar: 6.43g (7.14%), Cholesterol: 6.55mg (2.18%), Sodium: 20.38mg (0.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.66g (1.32%), Manganese: 0.08mg (3.82%), Selenium: 2.01µg (2.87%), Vitamin B1: 0.03mg (2.18%), Folate: 8.35µg (2.09%), Vitamin B2: 0.03mg (1.66%), Iron: 0.29mg (1.61%), Vitamin B3: 0.25mg (1.26%), Calcium: 11.22mg (1.12%)