



Danish Peppernut Christmas Cookies (Pebernodder)

 Vegetarian

READY IN



30 min.

SERVINGS



1

CALORIES



3792 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 2 eggs
- 1 teaspoon ground cardamom
- 1 teaspoon ground cinnamon
- 0.3 teaspoon ground cloves
- 0.5 teaspoon ground nutmeg
- 1 teaspoon salt

- 1 cup sugar white
- 2.8 cups flour all-purpose or as needed

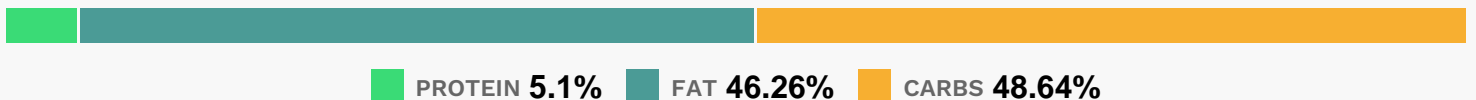
Equipment

- baking sheet
- oven
- mixing bowl

Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease two to three baking sheets.
- Beat the butter and sugar together in a mixing bowl until light and fluffy.
- Mix in the eggs, one at a time, beating well after each. Stir in the cardamom, cinnamon, nutmeg, cloves, and salt until well blended.
- Mix in the flour, one cup at a time, until the dough gathers together. With floured hands, pinch off small, 1/2 teaspoon amounts of dough, roll into tiny balls, and place on prepared baking sheets.
- Bake in preheated oven until bottom of cookies are light tan, 10 to 12 minutes. Cool 15 minutes on baking sheets. Store in an airtight container.

Nutrition Facts



Properties

Glycemic Index:275.09, Glycemic Load:329.73, Inflammation Score:-10, Nutrition Score:50.574782563292%

Nutrients (% of daily need)

Calories: 3792.46kcal (189.62%), Fat: 197.06g (303.17%), Saturated Fat: 120.26g (751.66%), Carbohydrates: 466.09g (155.36%), Net Carbohydrates: 454.81g (165.38%), Sugar: 201.33g (223.7%), Cholesterol: 815.41mg (271.8%), Sodium: 3921.03mg (170.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 48.91g (97.82%), Selenium: 147.14µg (210.2%), Vitamin B1: 2.75mg (183.58%), Manganese: 3.62mg (181.1%), Folate: 678.24µg (169.56%), Vitamin B2: 2.22mg (130.68%), Vitamin A: 6155.65IU (123.11%), Vitamin B3: 20.53mg (102.63%), Iron: 18.19mg (101.06%), Phosphorus: 607.46mg (60.75%), Fiber: 11.28g (45.12%), Vitamin E: 6.49mg (43.25%), Vitamin B5: 3.11mg (31.14%), Copper: 0.6mg (30.04%), Zinc: 3.99mg (26.61%), Magnesium: 99.69mg (24.92%), Vitamin B12:

1.17µg (19.49%), Calcium: 191.46mg (19.15%), Vitamin K: 18.52µg (17.64%), Potassium: 587.81mg (16.79%), Vitamin B6:
0.32mg (15.95%), Vitamin D: 1.76µg (11.73%)