



German Spice Cookies (Pfeffernusse)

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



75 kcal

DESSERT

Ingredients

- 2.3 cups flour all-purpose
- 0.3 teaspoon baking soda
- 0.8 teaspoon ground cinnamon
- 0.5 teaspoon ground allspice
- 0.3 teaspoon ground cloves
- 0.3 teaspoon nutmeg freshly ground
- 0.3 teaspoon pepper freshly ground
- 0.5 cup butter unsalted room temperature (1 stick)

- 0.8 cup brown sugar packed
- 0.3 cup blackstrap molasses
- 1 large eggs
- 0.5 teaspoon vanilla extract pure
- 3.5 cups powdered sugar
- 0.3 cup milk whole plus more if needed
- 0.3 teaspoon cherries
- 1 serving peppercorns
- 0.3 teaspoon kirsch liqueur
- 0.5 teaspoon frangelico

Equipment

- bowl
- baking sheet
- baking paper
- oven
- whisk
- wire rack
- blender
- plastic wrap
- hand mixer

Directions

- Cookies: Preheat oven to 350 degrees. Line three baking sheets with parchment paper.
- In a medium bowl, combine flour, baking soda, and spices. Set aside.
- In the bowl of an electric mixer fitted with the paddle attachment, beat together butter, brown sugar, and molasses on medium speed until fluffy, about 3 minutes. Beat in egg and vanilla. With mixer on low speed, add flour mixture; beat until just combined. Pinch off a heaping teaspoon of dough, roll into a ball, and place on a prepared baking sheet. Repeat process with remaining dough, spacing balls 1 1/2 inches apart. (Dough can be frozen at this

point, covered tightly with plastic wrap, up to 1 month.)

- Bake, rotating sheets halfway through, until cookies are golden and firm to the touch with slight cracking, about 15 minutes.
- Transfer sheets to a wire rack to cool completely.
- Glaze: Fit a rimmed baking sheet with a wire rack. In a medium bowl, whisk together confectioners' sugar, milk, and kirsch, if desired. Using a fork, dip each cookie in glaze to coat. Tap to remove excess glaze and place on wire rack to dry. Repeat with remaining cookies.
- To decorate: While the glaze is still wet, top cookies with a small pinch of peppercorns, if desired. Alternatively, let glaze dry completely before mixing together luster dust and kirsch with a small paintbrush. Lightly brush tops of cookies with luster dust mixture, if desired.
- Let dry before serving. Cookies can be stored in an airtight container at room temperature up to 2 weeks.
- Mike Krautter

Nutrition Facts



Properties

Glycemic Index:5.8, Glycemic Load:3.08, Inflammation Score:-1, Nutrition Score:1.1413043553577%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg

Nutrients (% of daily need)

Calories: 74.77kcal (3.74%), Fat: 1.71g (2.63%), Saturated Fat: 1.03g (6.46%), Carbohydrates: 14.45g (4.82%), Net Carbohydrates: 14.29g (5.2%), Sugar: 10.65g (11.84%), Cholesterol: 7.33mg (2.44%), Sodium: 8.04mg (0.35%), Alcohol: 0.02g (100%), Alcohol %: 0.12% (100%), Protein: 0.66g (1.32%), Manganese: 0.07mg (3.46%), Selenium: 2.22µg (3.17%), Vitamin B1: 0.04mg (2.58%), Folate: 9.07µg (2.27%), Iron: 0.33mg (1.83%), Vitamin B2: 0.03mg (1.82%), Vitamin B3: 0.3mg (1.49%), Magnesium: 5.1mg (1.28%), Vitamin A: 54.3IU (1.09%)