


# PEPPANET

[peppernuts • pfeffernusse]

 2 hours + overnight chill

## INGREDIENTS

1 cup sugar  
1 cup corn syrup  
1 cup margarine  
1/2 tsp ground cloves  
1/4 tsp ginger  
1/2 tsp cinnamon  
1/4 tsp nutmeg  
1/4 tsp black pepper  
1/2 tsp salt  
2 TBSP molasses  
2 eggs  
1/4 cup buttermilk  
1/2 tsp baking soda  
4 - 5 cups flour

### Tips:

- Dough is a sticky consistency.
- **Needs to be refrigerated overnight before rolling.**
- Thicker pieces will take longer to bake; too thin will burn them very easily.

## DIRECTIONS

- In a pot, mix together sugar, syrup, margarine, and spices, don't add the baking soda yet.
- Heat the mixture until everything melts and blends smoothly. Let it cool.
- Gradually add the remaining ingredients, mixing well until you achieve a cookie dough consistency.
- Scoop the dough onto a cookie sheet lined with parchment paper to make smaller portions, cover with plastic wrap, and **refrigerate overnight.**
- After chilling, take the trays out of the refrigerator and work with one piece of dough at a time.
- Preheat your oven to 360°F.
- Roll the dough into thin logs 1 inch diameter and cut them into small circles or pieces, each no larger than 1/2 inch.
- Place the peppernuts on the parchment-lined cookie sheet, ensuring there is a 1/2 inch gap between each piece.
- Fill a cookie sheet and bake for 9-11 minutes, keeping an eye on them to ensure they turn a light golden brown.
- Allow them to cool completely before storing in a bag or airtight container. You can also prepare them in advance and freeze in a freezer-safe container.

Enjoy!