

Spice Cookies (Pfeffernusse)

Recipe submitted by Marcella Miccolis

Ingredients

- 3 ¼ cups all-purpose flour
- 3 ¼ teaspoons baking powder
- ½ teaspoon salt
- ½ cup sugar
- 1 teaspoon cinnamon
- ¾ teaspoon ground ginger
- ¾ teaspoon ground cloves
- ½ teaspoon baking soda

- ½ cup butter, at room temperature
- 1 egg
- 1 cup dark molasses

- Confectionary sugar

Directions:

- Preheat oven to 350 degrees
- In a large bowl, mix the flour, baking powder, salt, sugar and spices.
- Combine the butter, egg and molasses. Add to the flour mixture a little at a time until well blended.
- Chill the cookie dough for a few hours or overnight until firm.
- Roll into a ball (about 1 heaping teaspoon of dough).
- Bake 12 to 14 minutes or until the cookie bottom is light golden brown.
- Let cool a few minutes then while still warm, place in a brown (lunch) bag with confectionary sugar and toss gently until coated.
- Makes about five dozen cookies.

