



 STOP&SHOP

Stop & Shop
291 West Main Street
SMITHTOWN, NY 11787



**I Can't Believe
It's Not Butter!
Light Butter
Flavored
Vegetable
Spread 15 Oz**
\$5.00 for 2 item -
expires in 2 days

**Gold Medal
Unbleached All
Purpose Flour 5
Lb**
\$5.00 for 2 item -
expires in 2 days

Pfeffernusse Cookies



Prep
15 m

Cook
15 m

Ready In
3 h

Recipe By: Thebeansma

"I have searched far and wide for a recipe that mimics my favorite, store-bought version of these cookies. I think, after days of thrown-out cookies, I have come as close as I can get."

Ingredients

1/2 cup molasses	1 teaspoon ground nutmeg
1/4 cup honey	1 teaspoon ground cloves
1/4 cup shortening	1 teaspoon ground ginger
1/4 cup margarine	2 teaspoons anise extract
2 eggs	2 teaspoons ground cinnamon
4 cups all-purpose flour	1 1/2 teaspoons baking soda
3/4 cup white sugar	1 teaspoon ground black pepper
1/2 cup brown sugar	1/2 teaspoon salt
1 1/2 teaspoons ground cardamom	1 cup confectioners' sugar for dusting

Directions

- 1 Stir together the molasses, honey, shortening, and margarine in a saucepan over medium heat; cook and stir until creamy. Remove from heat and allow to cool to room temperature. Stir in the eggs.

- 2 Combine the flour, white sugar, brown sugar, cardamom, nutmeg, cloves, ginger, anise, cinnamon, baking soda, pepper, and salt in a large bowl. Add the molasses mixture and stir until thoroughly combines. Refrigerate at least 2 hours.
- 3 Preheat oven to 325 degrees F (165 degrees C). Roll the dough into acorn-sized balls. Arrange on baking sheets, spacing at least 1 inch apart.
- 4 Bake in preheated oven 10 to 15 minutes. Move to a rack to cool. Dust cooled cookies with confectioners' sugar.

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