**Peppernuts (or Pfeffernusse Cookies)**

 are a traditional German cookie often made in Mennonite communities in the US. They are a highly addictive, tiny, crunchy cookie filled with warming spices and are perfect for gift giving during the holidays!

* ½ cup unsalted butter, room temperature
* 3/4 cup brown sugar, lightly packed
* 1 large egg
* Pinch table salt
* 1 tsp baking soda
* 1 tsp cinnamon
* ½ tsp ground ginger
* ¼ tsp nutmeg
* ¼ tsp ground black pepper
* ¼ tsp ground clove
* 1 tsp vanilla extract
* 1¼ cups all purpose flour
1. In the bowl of a stand mixer fit with a paddle attachment, or in a large bowl with a hand mixer, cream together the butter and brown sugar until light and fluffy. About 3 minutes.
2. Add the eggs, salt, baking soda, cinnamon, ginger, nutmeg, pepper, and clove into the bowl and mix until everything is incorporated. Add in vanilla.
3. Add the flour into the dough and mix just until it is incorporated. You do not want to mix for a long time, just until the flour is incorporated.
4. Press the dough out to about 1" thick and wrap in plastic wrap. Chill the dough in the refrigerator for at least 30 minutes and up to 3 days.
5. Preheat the oven to 350F.
Divide your dough into 8-10 pieces. Press 1 piece of dough into a ball and roll it out between your hands and a clean work surface to form a thin rope, about 1/4" thick.

 Use a sharp knife (or I like to use a [bench scraper](https://amzn.to/2BdDQ6q)) to cut out tiny nut size pieces of dough. Place on a baking sheet. You can completely fill your sheet in a single layer, but you will need to bake these in several batches to get them all baked.

1. Bake at 350F (177C) for 10-14 minutes, until a dark golden brown. Check the cookies at 10 minutes and bake longer if needed. The cookies will be slightly soft when they first come out of the oven but will become very crispy as the cool. Store the completely cooled cookies in an airtight container at room temperature for up to 1 month.





