

Pfeffelnuesse Cookies

6 C Flour - 2 t. B. P. - $\frac{1}{2}$ t salt - 1 t Cinnamon
 $\frac{1}{2}$ t. Allspice - $\frac{1}{2}$ t ground cloves
 $\frac{1}{2}$ t Nutmeg - $\frac{1}{2}$ t mace - 5 eggs -
 $1\frac{3}{4}$ C Sugar - Juice & grated peel of
Lemon - $\frac{3}{4}$ C chopped nuts - $\frac{3}{4}$ C grated
Citron Brandy or Fruit juice

Sift Flour, Measure & Sift with B. P. salt
& spices Beat eggs until very light
& foamy add sugar gradually & stir
in Lemon juice & grated Peel. Add
Sifted dry-ing. Nuts & Citron & Blend
Thoroughly. Chill dough 2 or 3 Hrs
Roll out to $\frac{1}{2}$ " thickness & cut with a
Small round cutter - $\frac{3}{4}$ " diameter - Place
cookies on Un-greased Baking sheet
Allow to stand over-night, next morning
turn over & put ad-top of Brandy in center
of each Bake with Brandy spot up.

300° 30. Min. cool store Tightly
Covered 2 Weeks