

PFEFFERNÜSSE

(as published in *Tasting Table*)

For the Lebkuchengewürz spice mix:

- 5 tablespoons ground cinnamon
- 1½ tablespoons ground cloves
- 1 teaspoon ground allspice
- 1 teaspoon ground cardamom
- 1 teaspoon ground ginger
- 1 teaspoon ground mace
- ¾ teaspoon ground star anise

For the cookie dough:

- 2½ cups all-purpose flour
- 1 teaspoon cocoa powder
- ¼ teaspoon kosher salt
- ½ cup honey
- ¼ cup, plus 2 tablespoons, granulated sugar
- 2 teaspoons lebkuchengewürz
- ⅛ teaspoon white pepper
- 1 teaspoon baker's ammonia
- 1 tablespoon rum, slightly warmed
- 1 egg

for glazing:

- ¾ cup confectioners' sugar
- lemon juice added to desired consistency

Make the lebkuchengewürz: In a small bowl, whisk together the lebkuchengewürz spices until well combined. Makes about ½ cup. Store in an airtight container.

Make the pfeffernüsse: Heat the oven to 375° and line a sheet pan with parchment paper. In a medium bowl, whisk together the flour, cocoa powder and salt to combine. In a small saucepan, combine the honey and granulated sugar over medium-high heat. Stir until the sugar is completely dissolved, 2 minutes, then remove from the heat and stir in the lebkuchengewürz and white pepper.

In a small bowl, dissolve the baker's ammonia in the rum, then stir into the honey mixture. Transfer this mixture to a large bowl and add the flour mixture and the egg. Stir until a smooth dough forms. Roll the dough into 1-inch balls and place ½ inch apart on the prepared sheet pan. Bake until the cookies have domed and dried, 10 minutes.

Meanwhile, in a small bowl, whisk together the confectioners' sugar and lemon juice. If you want a thick glaze, add very little juice, if you want a transparent, thin glaze, add lemon juice and thin further with water. When the cookies come out of the oven, immediately brush them with the glaze. Let the cookies cool completely, then store in an airtight container for 2 days before serving.