

Nanny's Pfeffernusse

by Josh Storey

as featured in *This Is Not About Your Grandmother*

Prepared correctly, this recipe will create a batch of soft, fluffy spice cookies. Prepared incorrectly, the cookies will be hard on the outside, chewy on the inside, and perfect for dunking in coffee, hot cocoa, or milk. They'll last you much longer than the correct version.

Jump to:

[Ingredients](#)

[Instructions](#)

[Substitutions and modifications](#)

Ingredients

- 4 eggs
 - 1 lb powdered sugar
 - 1 tsp salt
 - Zest from 1 lemon
 - 1 Tbsp ground cinnamon
 - 1 tsp ground cloves
 - 1 tsp ground nutmeg
 - 1 tsp baking powder
 - 4 C all-purpose flour
-

Instructions

Prep

- Sift the flour and powdered sugar to remove clumps (optional).
- Preheat the oven to 300F.

Step One

Combine the powdered sugar and eggs. Beat until all the sugar is incorporated.

Step Two

Mix the rest. Add the salt, lemon zest, spices, baking powder, and flour. Mix to thoroughly combine. *[Ed. note: consider gently mixing all the other ingredients before adding the flour to ensure an even distribution of spices.]*

Step Three

Bake. Drop dollops (approx. 2 Tbsp each) onto a lined baking sheet. Bake 15-20 minutes. A shorter baking time will result in a softer cookie; a longer baking time will result in a harder cookie with a pillowy interior. Experiment often.

Serve

To loved ones, with something delicious for dunking.

Optional

Mix 1 C powdered sugar with the juice from the zested lemon to make a glaze. Dunk or drizzle the cooled cookies, then dry on a wire rack.

Recommended substitutions and modifications

- **Without eggs.** Use a mung bean substitute like [Just Egg](#). Alternatively, you can use about 1 cup of applesauce as a binding agent, but keep in mind that this will alter the flavor of the final product.
- **Spices.** Feel free to introduce variation into your spices. Add cardamom, black pepper, or five-spice blend.
- **Without gluten.** Use a 1:1 baking mix, like [Bob's Red Mill](#).

Don't forget: care for yourself and the people around you. Believe that the world can be better than it is now. Never give up.