



Pfeffernüsse German Spice Cookies

Makes: 30 biscuits

Sharing food with family and friends during the festive season is something that connects us all.

To assist with this year's festivities we have created a Pfeffernüsse German Spice Cookie recipe

perfect to help celebrate this special time of year with family and friends.

Cater Care thanks you for your support and wishes you a very happy and safe festive season.

INGREDIENTS

- 23 ¾ tsp Ground Cinnamon
- 1 tsp Ground Cloves
- ¼ tsp Ground Allspice
- ¼ tsp Ground Coriander
- ¼ tsp Ground Cardamom
- ¼ tsp Ground Ginger
- ¼ tsp Ground Star Anise
- ⅛ tsp Ground Mace
- ⅛ tsp Ground Nutmeg
- 460gm Plain Flour - sieve.
- ½ tsp Bi-Carbonate of Soda
- ¼ tsp Cooking Salt
- ¼ tsp Finely Ground White Pepper
- 40gm Almond Meal
- 110gm Brown Sugar
- 90gm Honey
- 110gm Unsalted Butter - warm to room temperature and cut into 2cm dice.
- 60ml Thickened Cream
- 1 Egg, 55gm-60gm - crack and beat.
- As Required - Canola Spray Oil
- As Required - Baking Paper
- 210gm Icing Sugar Mixture - sieve.
- 60ml Cold Water

METHOD

1. In a mixing bowl, add the ground cinnamon, cloves, allspice, coriander, cardamom, ginger, star anise, mace and nutmeg. Mix to combine and set the spice mixture to one side.
2. In a second mixing bowl, add the plain flour, bi-carbonate of soda, salt, white pepper, almond meal and 3½ teaspoons of the spice mixture (reserve any remaining spice mixture in an airtight container for future use). Mix to combine and set to one side.
3. Over a moderate heat, in a saucepan, add the brown sugar, honey, butter and cream, stir regularly, until the butter has melted, the sugar has dissolved and the ingredients have combined. Remove the saucepan from the heat and set it to one side for 5 minutes.
4. Add the honey mixture to the flour mixture and mix to combine.
5. Add the egg and mix until the mixture forms a dough. Wrap the dough in cling wrap and refrigerate overnight.
6. Pre-heat an oven to a moderate temperature - 160°C.
7. Lightly spray oil and line with baking paper the required number of baking trays.
8. Remove the dough from the refrigerator and roll into 2cm diameter balls. Place the balls on the prepared trays and slightly flatten each one to a 1cm height (leaving 4cm between each ball, to allow them to rise and spread during the cooking process). Place the baking tray/s into the oven and bake for 15 minutes or until the cookies are cooked through and golden in colour. Remove the baking tray/s from the oven, allow the cookies to cool for 10 minutes, then place them on a cooling rack and cool to room temperature.
9. In a mixing bowl, add the icing sugar and water, whisk until combined and the glaze has a smooth consistency.
10. Dip the top half of each biscuit into the glaze, then remove, allowing any excess to drip off. Place each cookie glaze side face up onto a wire cooling rack and allow the glaze to set. Once set, place the cookies into an airtight container, until required. The Pfeffernusse German Spice Cookies can be stored for up to 2 weeks, before being eaten.