

SEASONAL BLEND: PFEFFERNÜSSE



MAKE THIS AGAIN!

SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

2 tsp mixed spice, 1 tsp ground ginger and ½ tsp each of ground black pepper and ground coriander

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PFEFFERNÜSSE

Pfeffernüsse literally translates as 'peppernuts', but these biscuits don't actually contain any nuts (although they do have a fair bit of white pepper!). They are a German favourite at Christmas time, and can be aged for anything from a few days to over a month in a biscuit tin, which makes the texture soft and chewy and allows the flavour to develop. The spice mix used is called 'lebkuchengewürz' ('gingerbread spice'), which features in various different festive German recipes such as the heart-shaped gingerbread biscuits, 'lebkuchen'.

Prep

0 mins

Cook

25 mins

Heat



Makes

Approx. 20
biscuits

- 2 **lemons**
- 1 **tbsp milk** (any type)
- 1 **egg** (any size)
- 160g **honey**
- 310g **plain flour**
- 300g **icing sugar**
- 75g **sugar**
- 1 **tsp bicarbonate of soda**
- 1 **tsp cocoa powder** (optional)

(1 portion of
PFEFFERNÜSSE BLEND
= 2 **tbps**)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by $\frac{2}{3}$ or it will be too spicy!

- 1 Preheat the oven to 190°C/gas mark 5
- 2 Heat the honey with the sugar in the microwave or a small pan for 30 seconds or until the sugar has dissolved. Leave to cool
- 3 Mix the flour with the bicarbonate of soda, cocoa powder (if using), **PFEFFERNÜSSE BLEND** and $\frac{1}{4}$ tsp salt
- 4 Whisk the milk and egg into the cooled honey mixture, then stir into the flour mixture to form a smooth dough (adding an extra splash of milk if too dry or a pinch of flour if too wet)
- 5 Roll heaped teaspoons of the dough into balls then place on a baking parchment lined tray, leaving a 3cm gap between each one
- 6 Bake for 10 minutes or until golden brown and starting to crack on top, then leave to cool on a wire rack
- 7 Mix the icing sugar with the juice of the lemons to make a thick icing (adding an extra splash of water or pinch of icing sugar if necessary)
- 8 Dip each pfeffernüsse into the icing then leave on a wire rack for 30 minutes or until the icing has set