

Pebernødder - pebber nuts



Ingredients

250 gr. Butter (we use the salted Lurpak)
250 gr. white sugar
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 teaspoon ground white pepper
1 teaspoon ground cardamom
1 teaspoon baking powder
1 teaspoon baking soda
1 dl. whole fat cream (in Denmark it is called "piskefløde"
and contains 38% fat)
500 gr. flour

Procedure

Butter and sugar to be whipped together with a handmixer, until the sugar is well mixed with the butter. You can either melt the butter a bit, or wait till it is really soft, to do this.

The cream is mixed into the mixture - at the lowest speed in the beginning.

Mix all the spices, baking soda & baking powder together - and mix that into the flour.

Mix flour/spice mix together with the butter/sugar/cream mix - use your hands, to get a rather firm dough (it can feel a bit brittle).

Roll the dough into long sausages - thickness around the size of a small finger. Cut it into small bits - a bit less than ½ inch (1 cm) in width.

Put them on a bakingsheet- use a sheet of baking paper (then they are easier to remove).

Squeeze them slightly on the top with your thumb - they do not "run" much, so you can put them quite close to each other.

To be baked around 10 minutes at 200 degrees Celsius (392 Fahrenheit) - but keep an eye on them - they should not turn too brown, neither on top or bottom.

They become nice, small crunchy (addictive) cookies.

