



HOLIDAY “PEPPERNUITS” (GERMAN)

6 Tablespoons granulated sugar
1/3 cup dark corn syrup
2 Tablespoons milk
2 Tablespoons vegetable shortening or lard
1/2 teaspoon anise extract
1/4 teaspoon vanilla
1/4 teaspoon baking powder
1/8 teaspoon ground cloves
1/8 teaspoon ground cardamom
1/8 teaspoon salt
2 to 2-1/2 cups all purpose flour

In a medium sized saucepan, combine sugar, corn syrup, milk, and vegetable shortening. Cook on medium heat until boiling. Remove from heat; stir in anise extract and vanilla. Set aside.

In a bowl, stir together baking powder, cloves, cardamom, salt, and 2 cups flour. Stir dry ingredients into reserved sugar mixture. Stir in remaining flour, forming a stiff dough.

