

Peppernuts

Recipe Bio

This typed Peppernuts recipe preserves the amount used for Christmas in 1925—a generous batch of tiny spiced cookies mixed ahead, rolled by hand, sliced, and carefully baked. With saleratus (baking soda) in the ingredient list and a full century behind it, this one offers a delicious little glimpse of Christmas baking in another time.

PEPPERNUITS

(Amount used for Christmas. 1925)

7 cups sugar (large)
4 cups lard or other shortening, melted.
3 tablespoons ginger
1 tablespoon salt
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon saleratus (about 1 teaspoon level)
4 cups water, warm
Flour to make a moderately stiff batter.

Stir sugar and shortening well together, add water, and sift in flour to which is added the salt, ginger, etc. Dough works more easily if it is mixed the night before. When preparing to roll out, cut the dough

into chunks (1 to $1\frac{1}{2}$ inch cubes), and roll (with the hands on a floured surface) to the length necessary to give a diameter of about one-half inch. Slice off (can cut several rolls at a time) at intervals of about three-eighths inch. We flour the peppernuts to prevent sticking together and bake them on a flat tin, as evenly spaced as we can and not too close together. Bake in a moderate oven, and they generally take quite a bit of watching because the inevitable inequality of size makes even baking somewhat difficult.