

Recipe adapted from [Nordic Food Living](#)

Pebernudder, or Danish Peppernuts, are a traditional cookie served at Christmas in Denmark.



## Pebernudder

### *Ingredients*

1-3/4 c all-purpose flour  
1/2 t ground cinnamon  
1/2 t ground cloves  
1/2 t ground white pepper  
1/2 t ground cardamom  
1/2 t ground ginger  
1 t baking soda  
1 c sugar  
1/2 t vanilla bean paste  
2 eggs  
1 stick butter, softened  
2 T milk  
pinch of salt

Preheat the oven to 400F. Sift the flour with the spices and baking soda. Next in a large mixing bowl, add the sugar, vanilla, eggs, butter and milk. Use a hand mixer to cream. Next slowly incorporate the flour mixing either by hand or with the mixer until the dough forms into a soft, cohesive ball. Divide the dough into four pieces and roll them into four long logs about an inch and a half in diameter. Then use a knife to cut the logs into small walnut sized pieces. Roll each piece into a small ball and place them on a parchment lined baking sheet. Bake the cookies for between 8 to 10 minutes, or until golden brown. Cool and store in an air tight container.

