



LIGHT PFEFFERNUSSE

- 3 Eggs
- 1 Cup Sugar
- 3 Cups All Purpose Flour
- 1/4 Teaspoon Baking Powder
- 1/4 Teaspoon Salt
- 1/8 Teaspoon White Pepper
- 1 Teaspoon Cinnamon
- 1/8 Teaspoon Cloves
- 1/4 Cup Ground Almonds
- 1/2 Cup Candied Lemon Or Orange Peel

DIRECTIONS

1. Beat eggs and sugar until frothy.
2. Blend dry ingredients together.
3. Stir into egg mixture.
4. Add almonds and peel.
5. Mix thoroughly with hands.
6. Roll to 1/4 inch thick and cut into 1 inch rounds.
7. Place on a lightly greased baking sheet.
8. Cover with a towel and let dry overnight.
9. Heat oven to 350 degrees.
10. Bake 20 minutes.