**Pfeffernusse (German Spice biscuits)**

These are where Gingerbread men originated from. Europe and Saint Nicolas in the North Pole has many centuries old traditions and many have become family favourites here and overseas!

**Ingredients**

* ½ cup brown sugar
* ½ cup molasses
* ¼ cup salted butter
* 2 tsp fresh orange zest, (roughly ½ of a large orange)
* 2 eggs
* [3 cups unbleached plain flour](https://www.curiouscuisiniere.com/wheat-flour/)
* ½ tsp cinnamon
* ½ tsp ground black pepper
* ½ tsp ground anise
* ¼ tsp baking soda
* ½ - 1 cup powdered sugar, (for coating)

**Instructions**

1. In a large bowl, cream together the brown sugar, molasses, butter, zest and eggs. Beat until light and creamy.
2. Add the flour and spices to the wet ingredients. Mix by hand until well combined.
3. Shape the dough into a ball. (It will be slightly sticky.) Wrap it in plastic wrap and refrigerate it overnight. (resting allows the flavours to come together and the peppery-ness to mellow.)
4. When you are ready to bake your cookies, preheat your oven to 180oC.
5. Remove the dough from the refrigerator and shape into 1” balls (roughly 1 Tbsp of dough). (If the dough is too sticky, slightly grease your hands.) Place the dough balls 2” apart on a greased baking sheet.
6. Bake the cookies for 12-15 minutes, until puffy and firm to the touch.
7. Remove the cookies immediately from the baking sheet and let them cool for 10 minutes on a wire rack.

Dust with icing sugar to serve.