

Plain Jane's Pfeffernuts Cookies

Jane Green's Recipe

Ingredients

1 cup melted rendered goose fat
1 cup melted butter
4 cups sugar
1 cup molasses
4 eggs
4 tsp soda
3 tsp baking powder
8 cups flour
2 tsp cloves
2 tsp ginger
2 tsp cinnamon
1/2 tsp salt

Method

Important to follow these directions as given...

Combine in a large mixing bowl, shortening, sugar and molasses. In a separate bowl, beat the eggs and then add them to the shortening, sugar and molasses mixture and mix all together thoroughly. Take another large bowl and combine soda, baking powder, flour, cloves, ginger, cinnamon, and salt. Then slowly add the flour mixture to the shortening, sugar, molasses and egg mixture. Make sure to thoroughly mix the two mixtures. I start out mixing with my wooden spoon and by the time I'm done, I am mixing with my hands. Then I divide this large mixture into smaller portions and roll out into long ropes about 1" to 1 1/2" in diameter. I usually get about eleven long ropes of cookie dough out of a batch. I place the ropes on a cookie sheet and put in the refrigerator or the freezer and leave over night. The next day, I take the ropes out one at a time and slice into 3/4" pieces. These are about the size of a quarter unbaked and they spread out to about the size of a half dollar when done. On a standard cookie sheet, I place 28 uncooked slices to a sheet.

I bake these at 400 degrees for 6 to 8 minutes. In my new oven I bake them for only 6 minutes. In the old oven I baked them a little longer. Baking time and temperature depends on your own oven and altitude I do not grease my cookie sheet.

These cookies will keep for months. The harder they get the better they are. Great for dunking in coffee...especially egg coffee.