**German Pfeffernusse cookies**

* **2 1⁄4cups**[**all-purpose flour**](https://www.geniuskitchen.com/about/flour-64)
* **1⁄2teaspoon**[**salt**](https://www.geniuskitchen.com/about/salt-359)
* **1⁄2teaspoon**[**ground black pepper**](https://www.geniuskitchen.com/about/pepper-337)
* **1⁄2teaspoon crushed**[**anise seed**](https://www.geniuskitchen.com/about/anise-4)
* **1⁄2teaspoon**[**ground cinnamon**](https://www.geniuskitchen.com/about/cinnamon-324)
* **1⁄4teaspoon**[**baking soda**](https://www.geniuskitchen.com/about/baking-soda-7)
* **1⁄4teaspoon**[**ground allspice**](https://www.geniuskitchen.com/about/allspice-161)
* **1⁄4teaspoon**[**ground nutmeg**](https://www.geniuskitchen.com/about/nutmeg-333)
* **1⁄8teaspoon**[**ground cloves**](https://www.geniuskitchen.com/about/clove-325)
* **1⁄2cup**[**unsalted butter**](https://www.geniuskitchen.com/about/butter-141)**, at room temperature**
* **3⁄4cup firmly packed**[**light brown sugar**](https://www.geniuskitchen.com/about/brown-sugar-375)
* **1⁄4cup**[**light molasses**](https://www.geniuskitchen.com/about/molasses-331)**(unsulfured)**
* **1**[**egg**](https://www.geniuskitchen.com/about/egg-142)
* **2cups**[**confectioners' sugar**](https://www.geniuskitchen.com/about/powdered-sugar-140)**, for dusting (icing)**

1. In a medium bowl, sift together the flour, salt, pepper, aniseeds, cinnamon, baking soda, allspice, nutmeg and cloves.
2. In a large bowl, using an electic mixer set on medium speed, beat together the butter, brown sugar and molasses until light and fluffy, about 4 minutes.
3. Beat in the egg.
4. Reduce the mixer speed to low and beat in the flour mixture.
5. Cover and refrigerate for several hours.
6. Position a rack in the middle of an oven and preheat to 350 degrees F.
7. Parchment paper two cookie sheets. Scoop up pieces of dough and roll between your palms into balls 1 1/2 inches in diameter.
8. Place the balls on the cookie sheets spacing them about 2 inches apart.
9. Bake until the cookies are golden brown on the bottom and firm to the touch, about 14 minutes.
10. Transfer the baking sheets to racks and let the cookies cool slightly on the sheets.
11. Place the confectioners' sugar in a sturdy paper bag, drop a few cookies into the bag, close the top securely, and shake gently to coat the warm cookies with the sugar.
12. Transfer to racks and let cool completely.
13. Repeat with the remaining cookies.