

## Grandma's Pfeffernusse-from The Frugal Girl



2 cups sugar  
3/4 cup lard or butter  
1 1/2 cups white corn syrup  
1/2 cup milk  
2 teaspoons anise extract  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract  
7-7.5 cups flour  
3/4 teaspoon cinnamon  
1/2 teaspoon salt  
1/2 teaspoon allspice  
1/2 teaspoon nutmeg  
1/4 teaspoon cloves  
1/4 teaspoon pepper  
1/4 teaspoon cardamon  
1/4 teaspoon baking soda

Cream butter and sugar; beat in corn syrup, milk, and anise, vanilla, and almond extracts. In a separate bowl, combine flour and the remaining dry ingredients.

Add dry ingredients to butter mixture, and mix until thoroughly combined. Place dough in an airtight container and refrigerate overnight.

Heat oven to 375. Roll portions of dough into pencil-like logs with the diameter of a nickel. Cut into 3/8 inch slices and place on a baking sheet (you can line the baking sheet with parchment paper if you like). Bake for 8-10 minutes, or until lightly browned. Let cool thoroughly, and store in an airtight container.