

# "Peppernuts"

4 c. Rais. 1 c. milk.

3 c. sugar  $9\frac{1}{3}$  tbsf. fat.

Mix altogether + boil

5 min, after it starts to boil.

Let cool until lukewarm  
before adding the following:

To 2 c. flour add;

$\frac{1}{4}$  tsp. cloves

1 " cinnamon

$\frac{1}{2}$  " nutmeg

$\frac{1}{2}$  " mace

$\frac{1}{4}$  " allspice

$\frac{1}{2}$  of  $\frac{1}{4}$  " pepper

$\frac{1}{2}$  tsp cardemon powder

$\frac{3}{4}$  " Baking Powder

2 " salt.

Sift together several times then  
grind and add to this flour  
1 c. shredded cocoanut.  
1-10¢ pkg citron (optional)  
rind of 1 orange.

Then add this to the sugar  
Karo mixture along with  
juice of  $\frac{1}{2}$  orange  
scant 1 tsp oil of annise  
 $\frac{3}{4}$  tsp vanilla  
" " lemon  
" " almond.

Then mix enough flour into  
mixture until you can't stir, then  
turn out on floured board and  
work in all you can. Takes most  
of 5<sup>th</sup> of flour. Let stand covered in  
ice box at least 24 hrs. Bake 15 min  
at 350. will ~~keep~~<sup>keep</sup> 2 wks + Bake at  
leisure