

Pepper Cookies

Ingredients

- 9 oz unsalted butter, softened
- 1 1/4 cups white sugar
- 3/4 cup light corn syrup
- 2 eggs
- 3 cups flour
- 1 1/2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2 tsp ground cinnamon
- 2 tsp ground cloves
- 1 tsp ground ginger
- 1/4 tsp ground black pepper

Directions

Preheat oven to 350°F

Cover two baking sheets with parchment paper.

Using an electric mixer, cream the butter and sugar together. Add the corn syrup and eggs and mix well.

In a separate bowl, sift together the flour, baking powder, baking soda, salt and spices.

Add the flour mixture to the butter and mix until smooth.

Drop spoonfulls of dough onto prepared baking sheets, 2" apart.

Bake for 8 minutes. Let cool.