

Pfeffernüsse (German Peppernut) Squares

1 1/2 cups butter
1 1/2 cups sugar
1/2 cup molasses
1/4 cup milk
1/4 cup oil
5 1/2 cups flour
1 tsp baking powder
1/2 tsp baking soda
2 tsp cinnamon
1/2 tsp cloves
1 tsp vanilla extract
icing sugar for dusting

In your mixer, combine the butter, sugar, molasses, milk, oil and vanilla and blend together. In a separate bowl, combine flour, baking powder, baking soda, cinnamon and cloves. Slowly add dry ingredients to butter mixture until combined.

Line a 10x15" inch tray with parchment paper. Press dough into pan and flatten with rolling pin. Chill for at least one hour. Once chilled, carefully remove dough from pan. Using a pizza cutter or sharp knife, cut dough into 1" squares and place on parchment on baking tray.

Bake at 350F for 7-10 minutes. Cool cookies for 5 minutes, then toss in icing sugar.