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Traditional Pfefferneusse

Yield: 48 min Total Time: 27 min

Recipe from: https://www.recipeschoose.com/recipes/italian-pizzelle-recipe-with-anise-oil

Ingredients:

- 1/2 cup shortening
- 3/4 cup brown sugar packed
- 1/2 cup molasses
- 3 drops anise oil
- 1 egg
- 1/2 teaspoon baking soda
- 1 tablespoon hot water
- 3 1/2 cups all purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/8 teaspoon white pepper

Nutrition:

- 1. Calories: 70 calories
- 2. Carbohydrate: 12 grams
- 3. Cholesterol: 5 milligrams
- 4. Fat: 2.5 grams
- 5. Protein: 1 grams
- 6. SaturatedFat: 0.5 grams
- 7. Sodium: 30 milligrams
- 8. Sugar: 4 grams

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