

# PFEFFERNUESSE (Germany)

2 eggs	2 teaspoons baking powder
1 cup sugar	1 teaspoon cinnamon
2 teaspoons butter or margarine, softened	½ teaspoon nutmeg
1 teaspoon water	¼ teaspoon cloves
2 cups flour	¾ cup Sun•Maid Raisins
	Icing (recipe follows) or powdered sugar

**I**n mixer bowl, beat eggs until light. Add sugar, butter and water; mix well. Sift together flour, baking powder and spices; stir in. Mix in raisins. Shape into 1-inch balls. Bake on greased baking sheets at 350°F about 10 minutes or until light golden. Cool on wire racks. Toss cookies, a few at a time, in Icing to coat; place on waxed paper until Icing hardens. Or, dust lightly with powdered sugar. Store in covered container up to 1 month. Flavor enhances with age. Makes 4½ to 5 dozen.

**ICING:** Whisk together 2 egg whites, 2 teaspoons light corn syrup, a dash of cinnamon and 2 cups sifted powdered sugar until smooth.