

## Spicy Pepper Cookies

### Ingredients

200g plain flour  
50g cornflour  
2 tsp baking powder  
¼ tsp ground cardamom  
¼ tsp ground cinnamon  
¼ tsp grated nutmeg  
¼ tsp ground ginger  
¼ tsp ground allspice  
pinch of salt  
¼ tsp ground black pepper  
225g butter or margarine at room temperature  
scant 90g soft light brown sugar  
½ tsp vanilla extract  
5ml finely grated lemon rind  
50ml whipping cream  
75g ground almonds



### Method

Preheat oven to 180°C/350°F/Gas 4. Sift together the flour, cornflour, baking powder, all the spices, salt and pepper into a medium bowl. Set aside.

With an electric mixer, cream the butter or margarine and brown sugar together until light and fluffy. Beat in the vanilla and lemon rind.

With the mixer on slow speed, add the flour alternately with the cream, beginning and ending with the flour. Stir in the ground almonds.

Shape the dough into 2cm balls. Place them on ungreased baking sheets about 2.5 cm apart. Bake for 15 - 20 mins until golden brown underneath.

Leave the cookies on the baking sheets for about 1 min to firm up slightly before transferring them with a metal spatula to a wire rack to cool completely.

*Makes 48*