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# Grandma Zacharias' Peppernuts

**G**randma Marie Zacharias and her husband, Frank, formerly of Weatherford, lived the last few years of their lives at the Corn Home for the Aged. Before the move, Grandma Zach enjoyed sharing her peppernuts—especially at Christmastime. Ladies such as Grandma always took pride in the smallness of their peppernuts, some of which were no larger than large peas. Some ladies would painstakingly cut their peppernuts in perfect little circles using a sewing thimble for a cutter. Here's a recipe (sometimes called a **receipt**) for peppernuts (supplied by HELEN BROWN, retired chairperson of the SOSU Home Economics Department):

*3 cups sugar*  
*1 cup oleo*  
*4 eggs*  
*1 cup milk*  
*3 t. baking powder*

*a little salt*  
*1 t. cinnamon*  
*1 t. cloves*  
*1 t. nutmeg*  
*1 t. black pepper*  
*3-4 cups flour to make very stiff dough*

Cream oleo and sugar until fluffy. Add eggs, one at a time, beating well. Add the milk. Sift the dry ingredients with spices and flour. Add half the amount of flour, mixing well. Add remaining flour and knead thoroughly. Store dough in tightly covered container in the refrigerator overnight or longer, which helps the dough to season and spices to blend. Roll dough into thin ropes and slice with sharp knife dipped in flour or cold water. Pieces should be about the size of a hazel nut. Place pieces separately on a greased baking sheet. Bake at 350-375 degrees for 7-10 minutes or until golden brown. Different degrees of browning change flavor and texture of peppernuts. \*

DESIGN BY CYNDE ROOF