



Grandma's Pepper Nut Cookies

Ingredients

1/2 Cup Butter

2 Cups White Sugar

1 Pound Dark Brown Sugar

3 Eggs

1/4 Teaspoon Baking Soda

1 Teaspoon Ground Clove

1/2 Teaspoon Salt

3 Cups Flour

1. Preheat oven to 310 degrees. Cream together butter and white sugar in a mixing bowl. Add in eggs, baking soda, salt, dark brown sugar, clove, and flour to create cookie dough
2. Pull dough into sections. Roll each section into long thin strips (think of snakes!) Cut the strips into small discs the size of a quarter or smaller.
3. Place the small discs onto a baking pan lined with parchment paper. Bake on bottom of oven rack for 10-15 minutes.

Enjoy!