



## Italian Chocolate Pepper Cookies

5 cups Flour  
2 cups Sugar  
1 cup Shortening (melted)  
1 cup Cocoa  
2 Eggs  
6-Teaspoon Baking Powder  
2-Teaspoon Black Pepper  
2-Teaspoon Cloves  
2-Teaspoon Cinnamon  
2-Teaspoon Nutmeg

Mix dry ingredients. Melt shortening and cool. Add Eggs. Add nuts/raisins  
If desired. Roll into balls. Bake at 400 degrees for 15-20 minutes.

### **Icing:**

½stick Butter  
Pinch of Salt  
1 teaspoon Vanilla  
3 Tablespoons Milk  
1 cup or more of Powdered Sugar  
Food Coloring if needed

Dip cookie tops in somewhat runny icing. Add sprinkles before icing hardens.