

# Pepper Cakes

From Hannah Glasse's 1799 edition of *The Art of Cookery*

## Ingredients:

½ gill (2 oz.) sweet sherry or Madeira

1 oz. (½ tbsp) pepper corns (original calls for white pepper corns but black can be used)

Approx. 250 grams (about ½ lb) caster (superfine) sugar

## Method:

Pour sherry/Mardeira into a heavy pot and add pepper corns.

Bring to a boil and let simmer for about 15 minutes.

Cool and pour into a colander to strain. Discard pepper corns.

Add caster sugar until you have a stiff dough.

Shape as desired. Put on plate until completely dry. (Approximately 2 hours)

Store in airtight container.