

NOUGATKIPFERL (NOUGAT CRESCENTS)

INGREDIENTS

100 grams softened but not melted unsalted butter
200 grams nougat
1 egg
1 package vanille-zucker
pinch of salt
300 grams flour
1/4 teaspoon baking powder
3 packages chocolate glaze stuff

DIRECTIONS

If nougat is too hard, set in microwave for 10 seconds or so. Mix together the unsalted butter, the nougat, the egg and the vanille-zucker until creamy. Add in the salt, the flour and the baking powder. Knead until a silky mass. Wrap in plastic wrap and chill in refrigerator 2-3 hours

Preheat oven to 375F. Pinch tablespoon size balls of dough from the mass and shape into crescents (roll into little snakes and then bend into half-moons). Place on cookie sheet lined with silpat or onto parchment paper. Bake 8-10 minutes. Cool on wire rack.

Melt the self-hardening chocolate and pour into a bowl. Lay out wax paper on counter. Individually dip each crescent ends (the "feet" so to speak) into the chocolate and place onto the wax paper. Let harden.