

VANILLEKIPFERL (VANILLA CRESCENTS)

INGREDIENTS

50 grams ground blanched, peeled almonds
50 grams ground hazelnuts
300 grams flour
100 grams sugar
1/4 teaspoon salt
200 grams unsalted butter
2 egg yolks
5 packages vanille-zucker
1/2 cup powdered sugar

DIRECTIONS

Separate the eggs into a small bowl, discarding the whites or save for another purpose. Blanch and peel the almonds. Grind the hazelnuts and almonds into a flour-like consistency.

In mixing bowl, cream together unsalted butter, sugar and egg yolks until light and fluffy. Mix in flour, the ground hazelnuts and almonds and the salt until smooth and well combined. Wrap in plastic wrap and chill in refrigerator 2-3 hours or until firm enough to be rolled.

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 12-14 minutes or until golden brown at the edges. Cool on wire rack.

Mix together the vanilla-zucker and powdered sugar. Once the cookies are completely cooled, roll each one in the vanilla sugar mixture. Note: the cookies must be 100% cool otherwise the sugar will melt and they will have clumpy powder as a coating.