

Vanillekipferl

Austrian Vanilla Crescent Cookies

Ingredients:

- *12 tablespoons unsalted butter, cold
- *2 cups unbleached all purpose flour
 - *1 cup ground almonds
 - *1/2 cup powdered sugar
 - *1 tablespoon vanilla sugar
 - *Pinch salt
 - *2 egg yolks

For the Topping:

- *1/2 cup powdered sugar
- *1 tablespoon vanilla sugar



Instructions:

1. Place the butter and flour in to the bowl of your food processor. Pulse to combine until the mixture resembles coarse crumbs. Place mixture in a large bowl.
2. Add the ground almonds, powdered sugar, vanilla sugar, salt and egg yolks to the mixture. Knead the dough with your hands in the bowl until it comes together.
3. Divide the dough into 4 equal parts, shape each into a ball. Place the balls in a sealed plastic bag or covered bowl in the refrigerator for at least half an hour.
4. Preheat the oven to 350 degrees. Remove the dough from the refrigerator.
5. Remove one ball from the refrigerator. Roll it into a rope. Cut the rope into 12 even pieces. Roll each piece into a 3-4 in rope and shape it into a crescent. Place the shaped crescents onto a baking sheet lined with parchment. Repeat with the remaining dough, removing one dough from the refrigerator at a time, until you have filled one tray.
6. Bake the cookies for 11-12 minutes, until the tips of the crescent turn golden brown.
7. Remove pan from the oven. Cool cookies for 10 minutes
8. Decorate cookies with powdered sugar and vanilla sugar.