

Vanilla crescents

250 g Flour

210 g Butter

100 g Almonds, ground

80 g Sugar

2 PMC. Vanilla

1 pc. Powdered sugar for turning over

2 PMC. Vanilla sugar for flipping

2 egg yolks

Uptime about 40 minutes Cooking/baking time about 20 minutes Total time approx. 1 hour

Knead the ingredients for the dough well. Then wrap in foil and place in the refrigerator for 30 minutes.

Meanwhile, sift the icing sugar into a large airtight bowl and mix with two packets of vanilla sugar. An airtight bowl is so important because you might be able to reuse leftovers for your next serving of vanilla crescents.

Form the biscuit dough into rolls with an approximate diameter of 4 cm. Then cut into slices about 1 - 2 cm thick. Form crescents from these slices and do not place them too close to each other on a

baking sheet covered with baking paper. Bake in a convection oven at 175 °C for about 10-15 minutes. When the crescents start brown, they are good.

Let the crescents cool for about 3 minutes. Then place in the prepared sugar mixture and turn it over on all sides. If they are still too warm, they break very easily; If they are too cold, powdered sugar already sticks badly. It is best to try again and again, whether they are already solid enough.

Tip: It is best to bake the trays separately, otherwise they will cool down too much and you will not be able to keep up the corner.

In a tin can, kipferls have a shelf life of about 6 weeks.