

Vanillekipferl (Vanilla Crescents)

Ingredients:

2 cups (250 grams) flour

2 and 1/8 sticks (210 grams) of unsalted butter at room temperature

1 cup (100 grams) ground almonds

a little bit less than 3/4 cup (70 grams) of confectioners' sugar

an additional one cup (100 grams) of confectioners' sugar for rolling the crescents (You can store the confectioners' sugar with a vanilla bean for several weeks so the sugar takes on the flavor of the vanilla.)

Preheat oven at 350 degrees and line baking sheets with parchment or cover with flour.

Mix flour, butter, ground almonds and sugar with your hands.

Take a large tablespoon of dough (experiment to see if that will give you the right size of crescent) and roll each section gently into ropes (approximately 2 – 3 inches), then taper corners to shape crescent. Small crescents will be about 1-inch in length, 1-inch in width, and about 1/3-inch thick. Be careful that the crescent is of uniform thickness; otherwise the thinner sections or tips will burn in the oven.

Transfer to baking sheet and bake about 10 – 15 minutes (baking time will depend on your oven). Careful, they burn easily. Remove from oven when tips of crescents are lightly brown, and bottoms are golden – they can be cooked slightly longer if you want them browner and crunchier – and either remove them carefully with a spatula and let them cool on the table or pull the parchment with the crescents off the baking sheet. If you don't remove them from the baking sheet, they continue baking on the hot metal sheet.

Once they have cooled down and will not break easily, roll each crescent in confectioners' sugar.