



VANILLA CRESCENTS COOKIES  
(Serves 25 Crescents)

**Ingredients:**

150 gr. Butter  
210 gr. Plain or Wholemeal Flour  
80 gr. Ground Almonds  
120 gr. Caster Sugar  
1 Egg  
3 tbs. Vanilla Essence  
40 gr. Icing Sugar for dusting  
30 gr. Plain Flour (to form the crescents)

**Method:**

Sieve the flour into a large Bowl. Cut the Butter into small pieces and mix with the flour. Add the Caster Sugar, Almonds and the Egg. Quickly knead mixture into dough. Chill for half an hour.

Form thumb thick rolls from the dough and cut into 1 cm. wide pieces, roll and form crescents. Use a touch of flour to make it easier to work with.

Put the Crescents on a tray with baking paper and bake at 180 degree Celsius for approximately 15-20 minutes.

Turn the Crescents in the Caster Sugar while still hot and let them cool down.

**Helpful Hint:**

Splitting a Vanilla Bean, scrapping out the seeds and mixing it in a Food Processor with the Icing Sugar will give the Vanilla Crescent even a better flavour.