

Vanilla Crescent Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
50 servings	1 hour 20 minutes	12 minutes	1 hour 32 minutes

Ingredients

For the Dough:

380 g (3 cups) all-purpose flour (type 550)

80 g (⅓ cup + 1 tbsp) granulated sugar

200 g (7 oz or 14 tbsp) cold butter, cubed

200 g (2 cups) ground almonds or hazelnuts (I used almonds)

For Rolling:

80 g (⅓ cup + 1 tbsp) granulated sugar

3 packets of vanilla sugar (or homemade vanilla sugar)

Directions

Make the Cookie Dough:

1 Make the Cookie Dough:

In a large mixing bowl, combine the flour, granulated sugar, and ground almonds. Add the cold, cubed butter and quickly knead the mixture with your hands or a pastry cutter until it forms a smooth dough. It's important to work swiftly to avoid warming the butter too much, as cold butter ensures a flaky and tender cookie.

2 Once the dough comes together, wrap it tightly in plastic wrap and refrigerate it for at least one hour. This resting period allows the butter to solidify again, making the dough easier to shape and bake.

Preheat the Oven:

3 Set your oven to 180°C (350°F). Line your baking sheets with parchment paper to prevent sticking.

Shape the Cookies:

4 Take the chilled dough out of the fridge and tear off small portions. Roll each portion into a small log about 6-8 cm (2-3 inches) long, tapering the ends slightly. Gently curve the log into a crescent shape and place it on the prepared baking sheet.

Bake to Perfection:

5 Bake the cookies for 12-15 minutes or until they're slightly golden around the edges. Be careful not to overbake them, as you want them to remain tender and melt-in-your-mouth.

- 6 Let the cookies sit on the baking sheet for about 3 minutes after baking; this helps them firm up slightly and prevents them from breaking when handled.

Coat in Vanilla Sugar:

- 7 While the cookies are still warm, carefully roll them in the vanilla sugar mixture. Warm cookies adhere better to the sugar, ensuring every bite is coated in that sweet, aromatic vanilla goodness.

Cool and Enjoy:

- 8 Transfer the cookies to a wire rack to cool completely. Once cooled, they'll have a delicate texture and a crumbly bite that's simply irresistible.