

Vanillekipferl

Makes 34 cookies

Ingredients:

- 1 ½ sticks (170g) unsalted Butter
- 2 Egg yolks
- ⅔ cup (64g) Almond flour/meal
- 2 1/8 cup (256g) All Purpose flour
- ½ cup (50g) Powdered Sugar
- 1 tsp Vanilla Extract

For dusting:

- ½ cup (50g) Powdered Sugar



Instructions:

1. In a mixing bowl, combine the softened butter and granulated sugar. Cream them together until the mixture becomes light and fluffy.
2. Add the egg yolks and vanilla extract to the butter-sugar mixture. Mix well until the ingredients are fully combined.
3. Add the all-purpose flour and ground almonds and mix until a soft and uniform dough forms. The dough should not be overly sticky.
4. Shape the dough into a ball, wrap it in plastic wrap, and refrigerate it for at least 30 minutes. Chilling the dough makes it easier to work with.
5. Preheat your oven to 350°F (180°C).
6. Take small portions of the chilled dough and roll them into small balls, each about the size of a walnut. I use a Tablespoon measure to make even balls.
7. Roll each ball into a rope-like log, about 3-4 inches long. Shape the log into a crescent moon by bending it into a half-moon shape.
8. Place the crescent-shaped cookies on a baking sheet lined with parchment paper, leaving a little space between each one.
9. Bake in the preheated oven for about 8-9 minutes or until the edges of the cookies are lightly golden. The cookies will still be pale in color.
10. Dust cookies while still warm with powdered sugar.
11. Allow the Vanillekipferl to cool completely on a wire rack. Once cooled, they are ready to be enjoyed.
12. Vanillekipferl can be stored in an airtight container for up to 6-8 weeks.

