

Vanilla Crescents Recipe

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Prep. time : 10 minutes

Cook time : 10 minutes

Ready in 25 minutes

Level : Basic

Ingredients:

- All purpose flour 150g (5.3oz)
- Ground walnuts 50g (1.8oz)
- Butter 90g (3.2oz)
- Powdered sugar 50g (1.8oz)
- Vanilla powder
- Egg white 30g (1oz or 1 medium egg white)
- Powdered sugar mixed with vanilla powder for dusting

Directions

1. Mix dry ingredients – flour, ground walnuts, powdered sugar and vanilla powder in a large bowl.
2. Cut the cold butter into small cubes and rub your dry ingredients into the butter with your fingertips until you get crumbly mixture.
3. Add one egg white and combine to make the dough.
4. Flatten the dough and wrap it in plastic foil. Put in the refrigerator for at least 30 minutes, but you can also leave it overnight.
5. Shape the dough into a long rope, app. 2.5cm (1") in diameter, and cut it in uniform, 2.5cm (1") long slices. Shape each slice into a ball, and then make a short rope, that shouldn't be longer than your palm's width. The ends of the rope should

be thinner than the middle part. Bend the rope into a form of a crescent and put it on a paper lined baking tray.

6. Bake cookies at 165°C (330°F) for approximately 10 minutes, until lightly golden around the edges,.
7. Take the crescents out and roll them in vanilla sugar while they are still warm.