

TASTE OF THE WORLD

INTERNATIONAL
recipes



VANILLEKIPFERL

YIELD: 52 COOKIES

Vanillekipferl is a crescent cookie originating from Austria. Its traditionally made with ground nuts, and dusted with powdered sugar. They are often enjoyed at Christmas time throughout Austria, Germany, the Czech Republic, Poland, Slovakia and Hungary.



INGREDIENTS

2 cups flour, all purpose

1 pinch salt

1 cup unsalted butter, room temp

¾ cup powdered sugar

¾ cup whole almonds, ground

1 tsp vanilla extract

2 Tbsp powdered sugar

DIRECTIONS

1. Cut room temperature butter into small cubes.
2. In the bowl of a stand mixer fitted with the paddle attachments combine flour, salt, room temperature butter, ¾ cup of powdered sugar, ground almonds, and vanilla extract. Mix at medium speed until a crumbly dough forms, about 3–4 minutes.
3. Use your hands to press the dough together and roll the dough into a log approximately 1 ½ inch thick. Then you should wrap it in plastic wrap. Chill for one hour in the fridge.
4. Preheat the oven to 350°F and line one or two baking sheets with parchment paper.
5. Remove the chilled log after an hour and cut it into ¼ inch pieces. Form the pieces into small cylinders and taper the ends into dull points. Bend each one into a crescent shape. Place the Vanillekipferl on the baking sheet about 1 inch apart.
6. Bake the Vanillekipferl cookie sheet for 10–15 min (depending on the size of the cookies) until edges are golden. They should not brown!
7. Sift the remaining 2 tbsp of powdered sugar mixture over the hot Vanillekipferl. Let them cool completely then give them a second dusting.
8. These cookies keep fresh for about 3 weeks in an airtight container stored in a cool place.