

INGREDIENTS VOR 8 PEOPLE

250 g flour
100 g ground peeled almonds
80 g icing sugar
1 parcel vanilla sugar
1 pinch salt

200 g butter
1 egg

6 TS icing sugar
1 parcel vanilla sugar

Step 1:

Mix flour, almonds, powdered sugar, vanilla sugar and salt in a bowl.

Step 2:

Cut the butter into pieces and add it to the mixture.

Step 3:

Then knead it by hand into a crumbly mixture.

Step 4:

Beat the egg.

Step 5:

Add the egg to the mixture and combine into a dough.

Step 6:

After that, flatten and cover the dough, then refrigerate for about 2 hours.

Step 7:

Preheat oven to 160 degrees. Shape the dough into finger-thick rolls in portions, cut it into pieces from about. 2 cm long, twist it into pencil-thick rolls, then shape into crescents.

Step 8:

Place on a baking tray lined with baking paper and refrigerate for about. 15 mins.

Step 9:

Bake for about 15 min. in the middle of the oven. When its baked, remove from the oven and let it cool.

Step 10 :

Mix powdered sugar and vanilla sugar, dust the crescents with it, then carefully remove from the baking paper and leave to cool on a wire rack.

Step 11:

Bon Apetit!

