

## 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!

