



JERNEJ KITCHEN

VANILLA CRESCENT COOKIES

Vanilla Crescent Cookies should be on any festive table. They are brittle, delicious, and generously covered in powdered sugar. They keep well, too.

MAKES	60	COOKIES
PREPARATION:	20	MINUTES
BAKE:	2	X 15 MINUTES
TOTAL TIME:	50	MINUTES (+REST)

VANILLA CRESCENT COOKIES

40 g (3/8 cup) ground hazelnuts
60 g (5/8 cup) ground walnuts
250 g (2 cups) all-purpose flour
1 pinch of salt
200 g (7/8 cup) unsalted butter
70 g (3/4 cup) powdered sugar
1 tbsp vanilla sugar

COATING

100 g (3/4 cup) powdered sugar
2 tbsp vanilla sugar

TOOLS AND EQUIPEMENT

bowl
electric mixer
clingfilm
parchment paper
baking sheet

Sponsored

MAKE THE DOUGH

Add hazelnuts, walnuts, all-purpose flour, and a pinch of salt to a bowl. Stir to combine. Cut the butter into cubes and add to a separate bowl. Add the powdered sugar and vanilla sugar to the butter and mix with an electric mixer fitted with the dough attachment or knead in a stand mixer fitted with a dough hook. Mix until just combined, not whipped. Add the dry ingredients and stir to combine, then knead into a smooth dough with your hands. Place the dough back in the bowl, cover it with clingfilm, and place it in the fridge for one hour.

PREPARATION

Line a large baking sheet with parchment paper. Place a rack in the middle of the oven and preheat it to 190 °C / 375 °F. Add powdered sugar and vanilla sugar to a small bowl. Stir and set aside. This is your coating.

SHAPE

Take the dough from the fridge. Scoop a teaspoon (10g) of butter from the dough and shape it into a round ball. Then, shape it into a rope on your lightly dusted working surface. Shape into a crescent cookie. Place each cookie on the prepared baking sheet. Repeat the process until you get about 60 cookies. Leave enough space between them when baking.

BAKE

Place the cooking in the oven and bake for 13 – 15 minutes at 190 °C / 375 °F or until they are golden brown. When baked, take them from the oven, set them aside to cool, and then generously dust them with vanilla powdered sugar.