



Holiday Crescent Cookie Recipe

Jean Trebek's Reliable Recipes
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Ingredients:

1 cup whole raw almonds

2 cups all-purpose flour sifted

1/4 tsp. salt

1 cup unsalted butter, softened - room temperature

3/4 cup confectioner's (powdered) sugar sifted

1 tsp. vanilla extract

Garnish: extra confectioner's sugar for sprinkling

Directions:

Preheat oven to 350 degrees.

Arrange the almonds in a single layer on a rimmed baking sheet. Bake for about 10 minutes or until fragrant, tossing nuts halfway through baking time.

Remove from oven and let cool.

Place cooled almonds in food processor and process until finely ground.

In a medium bowl, whisk together almonds, flour and salt.

In the bowl of a stand mixer fitted with paddle attachment, beat butter, powdered sugar and vanilla until well blended.

Add dry mixture and mix until well combined. Divide dough in half, wrap each in plastic wrap and refrigerate at least two hours or overnight.

Preheat oven to 325 degrees.

Line a large baking sheet with parchment paper. Set aside.

Shape roughly one generous tablespoon of dough onto a 3 inch log with tapered ends, then bending into a crescent shape. Place on prepared sheet, about one inch apart.

Bake for 15 minutes until lightly browned and dim, rotating baking tray halfway through baking time. Remove from oven and let cool on sheet for 8 minutes before removing to rack to cool completely.

Sprinkle generously with extra confectioner's sugar. Repeat with remaining dough.

Store cookies in airtight container.

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