

Vanillekipferl

Ingredients:

- 420 g flour
- 100 g powdered sugar
- 340 g butter
- 160 g ground walnuts/almonds/hazelnuts
- pinch of salt

to decorate

- 3 packs of vanilla sugar
- 50 g powdered sugar

Preparation:

Mix the flour, sugar, butter, nuts and salt together in a large bowl until you have a compact dough. Wrap the dough in the plastic foil and let it cool in the fridge for a night.

Preheat oven to 180 C / 350 F / gas mark 4. Take the dough out of the fridge and form the dough in a small crescent shape pieces with your fingers.

Bake for 8-10 minutes, or until just golden.

To assemble: when still warm cover the Vanillekipferl evenly with the vanilla sugar and powdered sugar mixture.

