



Vanillekipferl

1 Blend together the almonds with the flour, sugar, butter, egg yolks and vanilla seeds and knead well to form a dough (our KitchenAid mixer does a perfect job here, really no need to knead the dough with your hands - unless you're into getting messy with your hands :) Shape four equal sized rolls and chill for at least an hour, wrapped in plastic.

2 Preheat the oven to 175°C (347°F). Cut rolls into 15 to 20 equal pieces each, depending on whether you're going for smaller or bigger crescents. Form pieces into small rolls with pointy tapering ends and bend these into crescents. Depending on your ambition, this can be rather time-consuming: Each year I try to perfection my way of forming crescents, the ultimate goal are absolutely equally shaped little beauties. Although I came pretty close to the mark this year, hasn't each little crescents deserved its own personality?

3 Place them on a baking sheet with parchment paper and bake in the oven until light golden, about 10-15 minutes (they should not turn brown!). Dredge the crescents while still warm in vanilla sugar - but handle with care! They have to be still warm, otherwise the sugar won't cover/ stick to them very good, but they also break pretty easily at this stage. Don't despair if it happens: just another great occasion for quality assurance, double and triple-checking your results...



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Recipe source: Plätzchen, Stollen, Kuchen - Backen von A-Z (Brigitte Inlay '94), adapted

Required time: prep.: 5 min., chilling: 1 hour or over night, baking time: 10-15 min.

Ingredients (yield: ~70 pieces):

- * 1 vanilla bean (the scraped-out seeds)
- * 100g ground peeled almonds
- * 200g flour
- * 80g superfine caster sugar
- * 175g softened unsalted butter
- * 2 egg yolk
- * vanilla sugar for coating (see note above)