

Miele

Vanillekipferl (almond crescent cookies)

By Miele

10 minutes, plus refrigeration and cooling time

Preparation time

12 minutes

Cooking time

Makes approximately 40

Serves



INGREDIENTS

200 g (1 ½ cup) plain flour
80 g (¾ cup) ground almonds
75 g (½ cup) icing sugar, sifted, plus extra for dusting
Pinch salt flakes
125 g butter, softened
1 tsp vanilla extract
1 egg yolk

Miele accessories

Baking trays

METHOD

1. Combine the flour, almonds, sugar and salt in a bowl. Add the butter and vanilla; gently rub the butter into the flour mixture. The result should look like breadcrumbs.
2. Add the egg yolk and bring the mixture together with your hands.
3. Gently knead until the mixture is a soft ball.
4. Cover and refrigerate for 1 hour.
5. Take heaped teaspoons of the mixture and shape into crescents. Place onto 2 baking trays, leaving some space between the cookies.
6. Place the trays on shelf levels 2 and 4 and bake on Fan Plus at 160°C for 12 minutes, or until lightly golden.
7. Cool to room temperature and generously dust in extra icing sugar.