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Vanillekipferl Recipe

recommended by Caroline Müller

Ingredients

For the dough

- 1 1/2 cup (260 g) Flour
- 1 Egg Yolk
- 2 tsp. Vanilla Extract
- 3/4 cup (80 g) Powdered Sugar
- 1 cup (100 g) Ground Almonds
- 1 cup (200 g) Cold Butter-cubed
- 1/3 to 1/2 cup Vanilla Sugar

Instructions

This recipe comes together in no time if you use a food processor. If you don't have one, you can use a mixer. Put the Flour, Egg Yolk, Vanilla Extract, Powdered Sugar and Ground Almonds in the Bowl of a Food Processor, pulse to combine. Feed Butter cubes one at a time until it's incorporated, and the dough comes together. Lay a piece of plastic wrap on the counter (yes... the table is ok). Dump the dough onto the plastic. Shape the dough into a log about 2 inches in diameter. Then wrap the log in the plastic wrap kind of squeeze and form as you go. Stick the dough in the refrigerator and wait 30 minutes.

Preheat the oven to 350 F, 180 °C. Put the Vanilla Sugar in a small bowl. Set a cooling rack over a cookie sheet.

Now for the shaping part: Pull the dough out of the fridge. Slice off 1/4 to 1/2 inch slices. Roll the dough between your hands to a mini log shape. Then taper the ends, and bend the dough to a crescent shape, and put it on a cookie sheet. That's one - 49 to go. Give the cookies about an inch of space in each direction. When you fill up a cookie sheet, pop it into the oven and bake 12 minutes until browning around the edges. Set the cookie sheet with the baked cookies near the Vanilla Sugar Bowl and the Prepared Rack. Take each cookie (still warm), roll them in the Vanilla Sugar and set them on the rack. Let cool and store in an airtight container.

Have fun baking!