

## ***Vanillekipferl***

This is one of my favorite Christmas cookie recipes. It's originally from Austria but very common in Germany too and can be best described as vanilla flavoured crescent-shaped cookies.

### **Ingredients:**

- for about 80 pieces
- 200g flour
- 80g sugar
- 175g butter
- 2 egg yolks
- 100g grated almonds
- vanilla pulp from ½ vanilla bean
- 6 packages vanilla sugar



### **Instructions:**

1. Combine flour, sugar, butter, egg yolks, almonds and vanilla pulp in a bowl to form a smooth dough. Shape dough into two long “sausages” and wrap in cling film. Allow the dough to cool in the fridge for at least 1 hour.
2. Cut sausages into 40 slices and form each slice into a crescent with your hands. Put the crescents onto a baking tray laid out with parchment paper.
3. Bake the Kipferl in the preheated oven at 175°C for around 10-15 minutes until light golden-brown. When still hot, roll the Kipferl in vanilla sugar to coat and let them cool down.
4. Store in a cool and dry place.

Alessandra Cao, German year 2 Law student

