

Vienna Vanilla Nut Cookies

I used powdered sugar mixed with a store bought package of vanilla sugar to dust the cookies. You can just use powdered sugar or you can make your own vanilla sugar by placing 1 and 1/2 to 2 cups of sugar in a pint jar. Split a vanilla bean in half lengthwise and with a tip of a sharp knife, scrape the seeds into the jar with the sugar. Add the vanilla pod to the jar and shake well. Let it stand for a few days, shaking the jar occasionally. You now have vanilla flavored sugar. Grind the sugar mixture in a food processor to make powdered sugar

Ingredients:

Makes about 50 cookies

1/2 cup blanched, lightly toasted almonds
1/2 cup hazelnuts
2 cups flour, sieved
2 egg yolks
14 TBS. chilled butter cut into small pieces
1/3 cup sugar
1/4 tsp. vanilla extract

1/2 cup powdered sugar
or
vanilla sugar

Directions:

Grind the nuts in a food processor. Add the sieved flour, egg yolk, sugar, butter, vanilla extract, and pulse until the ingredients are mixed. Put the dough on a clean surface and using the palm of

your hand mix the dough and shape into a flat disk. Cover the dough with plastic wrap and chill in the refrigerator for two hours or overnight.

Preheat the oven to 375° Fahrenheit. Shape the dough into small crescent moons on a cookie sheet covered with parchment paper. Bake the cookies in the middle of the oven for about 10 minutes until the edges begin turn a light brown.

Carefully (they brake easily) roll the cookies in powdered sugar. Store the cookies in a covered tin, they will taste better after a couple of days.

Adapted from a German recipe
by sunnycovechef.com