



Delicate Vanillekipferl cookies

⌚ 40—50 Min   

Preparation

- 1 On a work surface, knead the sieved flour, powdered sugar, lemon peel, butter, walnuts and a pinch of salt into a smooth dough.
- 2 Shape into a sausage, cover and leave to rest in the refrigerator for one hour.
- 3 Shape the dough into small balls and mold into crescent shapes.
- 4 Preheat the oven to 180°C (356°F). Place the cookies on a baking sheet and bake for around 15 minutes until golden.
- 5 Combine the vanilla sugar and powdered sugar and toss the cookies in the sugar mixture while still warm.

HINT: Replace the butter with margarine for a vegan version!

Ingredients 4 Portions

♦ = Kotányi Produkte

200 g	Flour, smooth
200 g	Butter
70 g	Powdered sugar
80 g	Walnuts, ground
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Lemon Peel, Chopped

For rolling

100 g	Powdered sugar
3 tbsp.	♦ Bourbon Vanilla Sugar

