



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

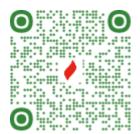
1 pinch

Lemon Peel, Chopped

For rolling

100 g Powdered sugar

3 tbsp. ▶ Bourbon Vanilla Sugar



Delicate Vanillekipferl cookies

Ō 40-50 Min ♀♀♀

Preparation

- 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!