



Ingredients 30 Portions

♦ = Kotányi Produkte

160 g	Butter, at room temperature
50 g	Sugar
1 tsp	♦ Bourbon vanilla paste
70 g	Ground walnuts
200 g	All-purpose flour
1 pinch	♦ Himalayan Salt
1 packet	♦ Bourbon Vanilla Sugar

Vanilla Crescent Cookies

🕒 70–80 Min ❤️ ❤️ ❤️

Preparation

- 1 In a bowl, mix sugar, butter, and Bourbon vanilla paste for about 5 minutes until well combined. Add the ground walnuts, flour, and salt, and knead into a smooth, soft dough.
- 2 Shape the dough into a log, wrap it in plastic wrap, and chill in the refrigerator for 30 minutes.
- 3 Preheat the oven to 180°C (356°F) and line a baking tray with parchment paper. Remove the dough from the fridge and divide it into 30 pieces. Roll each piece into a small cylinder, taper the ends, and make crescent shapes.
- 4 Arrange the crescents on the baking tray, leaving about 5 cm between each, and bake for approximately 10 minutes.

