



Vanillekipferl Cookies with Bourbon Vanilla

🕒 90–120 Min 🍪🍪🍪

Preparation

- 1 First, knead the almonds, hazelnuts, flour, powdered sugar, Vanilla Sugar, salt, room-temperature butter and both egg yolks into a smooth dough.
- 2 Shape the dough into a roll and leave to rest in the refrigerator for 1 hour.
- 3 Then cut the dough roll into even slices 1–2 cm thick and shape into Kipferl (crescent shapes).
- 4 Lay out on a baking sheet lined with baking parchment and bake in an oven at 180 °C fan for ten minutes until golden brown.
- 5 Meanwhile, mix together the powdered sugar, vanilla sugar and pulp from the vanilla pods to make the decorative sugar.
- 6 Immediately after baking, when the cookies are still warm, sprinkle with the decorative sugar.
- 7 1 kg of dough makes around 80 cookies.

Ingredients 8 Portions

♦ = Kotányi Produkte

For the shortcrust

150 g	Almonds, ground
60 g	Hazelnuts, chopped
270 g	Butter
2	Egg yolks
300 g	Flour, smooth
80 g	Powdered sugar
2 pkt.	♦ Bourbon Vanilla Sugar
1 pinch	♦ Sea Salt, Coarse

For the decorative sugar

100 g	Powdered sugar
1 pcs.	♦ Bourbon Vanilla Pods, Whole
1 pkt.	♦ Bourbon Vanilla Sugar

