

Diana's German Vanillekipferl



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This is a very traditional German crescent-shaped almond Christmas cookie my grandmother and mom have been making for as long as I can remember. In my family, we double the recipe – because they're that good!"

**DIANA LAIRD
PROCUREMENT**

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PREP TIME

15 mins

COOK TIME

14 mins

SERVINGS

8 - 10

INGREDIENTS

- 2 cups flour
- 19 tablespoons butter
- $\frac{2}{3}$ cup sugar
- 3 egg yolks
- $\frac{1}{3}$ cups almond or hazelnut meal
- Powdered sugar and vanilla sugar

PROCEDURE

1. Quickly combine all ingredients into a dough, wrap in plastic, and refrigerate for 1 hour.
 2. Roll dough into moon-shapes and place on a cookie sheet. Bake at 325 degrees F for 14 minutes.
 3. While still warm, dip in the powdered sugar & vanilla sugar mix.
- Enjoy!