



Full Pantries

Vanilla Crescent Cookies – A Family Classic

Ingredients for the Dough:

- 2 cups all-purpose flour (250 g)
- 2 egg yolks
- $\frac{2}{3}$ cup powdered sugar (80 g)
- 1 vanilla bean (scraped seeds)
- 1 packet vanilla sugar (about 2 tsp)
- A pinch of salt
- 1 cup finely ground blanched almonds (100 g)
- 1 cup cold butter (200 g, 2 sticks)

For Coating:

- $\frac{3}{4}$ to 1 cup powdered sugar (100–150 g)
- 3–4 packets vanilla sugar (about 6–8 tsp)

Instructions:

1. Prepare the Dough:

In a large mixing bowl, combine flour, powdered sugar, vanilla bean seeds, vanilla sugar, salt, and ground almonds. Cut the cold butter into small cubes and add it to the mixture along with the egg yolks. Quickly knead everything into a smooth dough. Shape the dough into a flat brick, wrap it in plastic wrap, and chill in the refrigerator for at least 30 minutes.

2. Shape the Cookies:

Preheat your oven to 350°F (175°C). Take small pieces of dough, roll them into balls, then into small "sausages." Shape each one into a crescent moon. Place the crescents onto a baking sheet lined with parchment paper.

3. Bake:

Bake the crescents in the preheated oven for 10–12 minutes until they are lightly golden. They should remain pale; avoid overbaking for the best texture.

4. Coat the Cookies:

Mix the powdered sugar and vanilla sugar in a shallow dish. Once the cookies are slightly cooled (still slightly warm but not hot!), gently roll them in the sugar mixture. Transfer them to a wire rack to cool completely, then store in a cookie box.

Tips:

- You can use homemade vanilla sugar for the coating, which will give a deeper vanilla flavor. The only downside is that the coating won't be as pure white.
- Double the recipe! These cookies are so delicious that making a single batch is never enough.

Enjoy baking and indulging in these melt-in-your-mouth holiday treats! 🌲