

# VANILLA CRESCENTS

## German recipe



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**Preparation :** 15 min - **Resting :** 30 min - **Cooking :** 20 min - **Equipment :** -

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**Ingredients :** SERVES 6

- 250 g flour - 200 g softened butter, unsalted - 100 g almond meal - 60 g caster sugar - 2 tblsp vanilla-flavoured sugar - VANILLA-FLAVOURED ICING SUGAR - 150 g caster sugar - 1 vanilla bean

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### VANILLA CRESCENTS

1. Place biscuit ingredients in bowl and run BREAD/BRIOCHE programme.
2. Cover mixture with plastic film and refrigerate for 30 minutes. Preheat oven to 175°C.
3. Remove mixture from refrigerator and shape into a roll 3 cm in diameter and 30 cm long. Cut into 1 cm pieces and shape into crescents.
4. Bake vanilla crescents for 18 minutes at 175°C.
5. After removing from oven, let biscuits cool for a few minutes. Then, while still warm, toss in vanilla-flavoured icing sugar.

### VANILLA-FLAVOURED ICING SUGAR

1. Put icing sugar and whole vanilla bean in bowl and run EXPERT Programme 1 minute/speed 18 (without heating) to make vanilla-flavoured icing sugar.

