

Almond Crescents

Ingredients

1 cup (250 ml) butter

3/4 cup (180 ml) sifted icing sugar

1 teaspoon (5 ml) vanilla extract

2 teaspoons (10 ml) almond extract

2 cups (500 ml) all purpose flour

1/4 teaspoon (1.25 ml) salt

1 cup (250 ml) ground almonds

Decorating: 2 cups (500 ml) icing sugar

Directions

1. Cream butter and icing sugar until fluffy.
2. Mix in vanilla extract and almond extract.
3. Combine flour, salt and ground almonds. Add to the creamed mixture and beat until well blended.
4. Chill soft dough until slightly firm.
5. Preheat oven to 350F (175C).
6. Take a walnut sized piece of dough, roll into a short 2" (5 cm) 'rope' and form into a crescent. Space 1 (4 cm) apart on baking sheets.
7. Bake 1 sheet at a time 12-15 minutes. Remove from oven and let cookies stand until slightly firm.
8. Transfer cookies to a rack over a baking sheet. Sprinkle heavily with icing sugar. Cool cookies before storing.

Cheers,

Sheri

via [Jackie Connelly Photography - blog](#)