

# Baking for Christmas

## Vanilla crescent cookies

### 'Vanilin Kiflici'

The logo for 'CROATIA 4me' is displayed. 'CROATIA' is in red capital letters, '4' is in orange, and 'me' is in blue lowercase letters.

### Ingredients (for about 70 cookies)

330 gr flour  
80 gr sugar  
2 sachets of vanilla sugar  
120 gr peeled and grounded almonds, walnuts or hazelnuts  
250 gr cold butter  
Pinch of salt  
Icing sugar, powder sugar

### Preparation

- ✓ Make a mound of the flour, sugar, one sachet of vanilla sugar, salt, ground nuts, and the finely cut pieces of cold butter
- ✓ Chop everything crumbly and knead with cold hands until the dough forms a ball
- ✓ Wrap the ball in foil and place in the refrigerator for about an hour
- ✓ Grease two baking trays or cover with baking paper
- ✓ Preheat oven to 175 °C
- ✓ Take the dough from the refrigerator, cut it into four parts, put three parts back in the fridge so they stay cool
- ✓ Cut the quarter of dough in half and make two long rolls of about 3 cm thick, cut from each roll 8-9 equal pieces
- ✓ Roll the pieces with the palm of your hand and shape it into a crescent and place on the tray
- ✓ Bake the cookies about 15-20 minutes until they are pale yellow in colour
- ✓ Let the cookies cool on a wire rack
- ✓ Sprinkle the cookies with the powdered sugar mixed with the rest of the vanilla sugar

**Dobar tek! Eet smakelijk!**

**Sretan Božić! – Zalige kerst!**