

Vanillekipferl – Vanilla/Almond Cookies

Ingredients:

- 200g = 1 2/3 cups all-purpose flour
- 1 vanilla bean
- 1 pinch of salt
- 125g = 1 1/8 cup ground almonds
- 150g = 2/3 cups unsalted butter
- 1 egg yolk
- 75g = 6 tbsp granulated white sugar
- 30g = 1/4 cup icing sugar
- 1 pack vanilla sugar (see below)



Instructions:

Scrape seeds from vanilla bean. Add flour, salt, ground almonds, butter, egg yolk and sugar and knead into dough.

(Do not substitute the vanilla bean for vanilla extract. Yes, I know vanilla beans are expensive and sometimes hard to find, but their subtle taste is essential. You don't want to overwhelm these cookies with too much vanilla.)

Let dough sit in fridge for 60 minutes.

Roll the dough back and forth between your hands and the work surface to form a rope with a diameter of approx. 3/4 inch. Cut into 2 inch pieces and bend into crescent form.

Line baking sheet with parchment and place cookies on sheet.

Preheat oven to 175°C = 350F.

Bake for 13 minutes.

(That's what the original recipe says. Mine took between 10 and 12 minutes this year, so watch them carefully or they might burn.)

Mix icing sugar and vanilla sugar. Press warm cookies into the mixture to cover top with sugar.

Vanilla Sugar

This is an essential ingredients in German baking, Dr Oetker is the most common brand. They are available in Canada at the Real Canadian Superstore/Loblaws. I am not sure about the availability in the US.



A few words of caution/disclaimer: This is a German recipe. Germans measure only liquids by volume, solid ingredients are measured by weight. And everything is metric, of course. With the help of the internet I have provided the imperial measurements but there is no guarantee these are correct... it's the internet after all. So if a number looks suspicious to you, please double check the math. Another difference are North American ranges. Having to choose between "bake" and "broil" doesn't really translate to German full convection ovens. So please keep an eye on the cookies and decide for yourself if they need longer or are done faster in your oven than required by the recipe.