 **Viennese Crescent Holiday Cookies**

**Servings: 48**

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**Photo By:** lavalady

**Ingredients:**

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| 500 mL all-purpose flour (2 cups)  250 mL hazelnuts, ground (1 cup)  125 mL sifted icing sugar (½ cup) | ½ mL salt (⅛ tsp)  5 mL vanilla extract (1 tsp)  250 mL butter (1 cup) |

**Directions (Day 1):**

1. In a large mixing bowl combine flour, hazelnuts, 125 mL icing sugar and salt.
2. In another bowl, sprinkle vanilla over cold butter. Cut butter into small pieces with a pastry blender until particles resemble coarse crumbs.
3. Add butter pieces to dry ingredients and hand mix until thoroughly blended. Shape dough into a ball. Wrap air-tight in plastic wrap and label with block and unit #.

**Directions (Day 2):**

500 mL sifted icing sugar (2 cups)

1. Preheat oven to 375 degrees F (190 degrees C).
2. Using a portion scoop, form dough into 2½ cm (1-inch) balls. Roll each ball into a small roll/log about 7-8 cm (3 inches) long. Place rolls 5 cm (2 inches) apart on **ungreased** baking sheet, and bend each one to make a crescent shape.
3. Bake 10 to 12 minutes in the preheated oven or until set but not brown.
4. Carefully place cookies on a paper towel-covered wire cooling rack and sprinkle with sifted icing sugar. Allow cookies to cool slightly and roll in icing sugar to coat.
5. Package and label for freezing.

**Directions (Day 3):**

375 mL chocolate chips, melted (1½ cups)

1. In a heat proof liquid measure and covered with a paper towel, melt chocolate chips in the microwave. Heat in 30-second intervals, stirring after each 30 seconds, until chips are melted.
2. Using tongs to avoid smudging icing sugar, dip one end of each frozen cookie in chocolate. Place coated cookies on parchment paper to cool in the refrigerator or freezer.

Adapted from Allrecipes.com

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