QUEEN
-EST 1897-



PREP: 30 min
COOK: 40 min
SERVES: 18-20

Classic Almond Crescents

These crescent-moon shaped almond cookies can be found all over the mediterranean, they're the perfect thing at the end of a long meal, or next to a cup of dark coffee in the afternoon.

Ingredients

250g unsalted butter, softened

1/2 cup (110g) caster sugar

1 large egg yolk

1 tsp Queen Organic Vanilla Bean Paste

2 tsp Brandy

2 1/2 cups (375g) plain flour

1/2 cup (60g) blanched almonds, toasted, finely chopped

1/2 cup (80g) icing sugar

Method

STEP 1

Preheat oven to 150 (fan forced). Lightly grease and line trays with baking paper.

STEP 2

Beat butter and sugar in small bowl, using an electric mixer until light and fluffy. Beat in yolk until combined. Mix in essences and brandy; fold in flour and almonds until combined.

STEP 3

Roll heaped tablespoons of mixture into sausage shapes; form into a crescent. Arrange on prepared trays.

STEP 4

Bake for 35-40 minutes. Cool on trays for 10 minutes before transferring to a wire rack to cool completely.

STEP 5

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Method

Dust liberally with icing sugar.

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