

## Almond Crescents (Mandel-Halbmonde)

*Almond Crescents are about as traditional a German baked good as you can find. To achieve the proper consistency in this cookie recipe, make sure the almonds are finely ground, not chopped. Makes 45 cookies.*

*1 cup butter or margarine, room temperature*

*1 cup granulated sugar*

*1 tsp vanilla essence*

*2 tsp almond essence*

*2 1/3 cups plain flour*

*1 cup ground almonds*

*1 cup icing sugar*

Preheat oven to 175°C (350°F). Grease several large baking sheets. In a medium bowl, beat butter or margarine with sugar until light and fluffy; add vanilla extract and almond extract. Stir in flour and almonds. Work flour mixture into a firm dough.

Working with 1 tablespoon of dough at a time, shape a log in which the middle is thicker than both ends. Bend dough log into a crescent shape. Place on greased cookie sheet. Repeat until all dough is used. Bake 12 to 15 minutes or until light brown. Sift icing sugar into a small shallow bowl. While still warm, roll crescents in powdered sugar. Cool on racks.

*Source: Marianna Olszewska Heberle (1996). German Cooking: The Complete Guide to Preparing Classic and Modern German Cuisine, Adapted for the American Kitchen, HP Books, New York.*