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## GERMAN VANILLEKIPFERL

Makes around 50 Kipferl

200g flour  
100g ground almonds  
175g butter, chilled and cut into small cubes  
80g caster sugar  
1 vanilla bean (or 1 packet vanilla sugar)  
2 egg yolks  
150g icing sugar  
1 tsp cinnamon

1. Mix the flour and the almonds. In another bowl, mix the butter with the sugar. Scrape the vanilla seeds from the vanilla bean and add to the sugar mix. Then add the egg yolks and beat until creamy.
2. Add the flour mix to the butter mix and knead into a dough.
3. Shape four equal-sized dough rolls, wrap them in clingfilm and chill in the fridge for at least an hour.
4. Preheat the oven to 175° celsius.
5. Mix the icing sugar with the cinnamon.
6. Take the rolls out of the fridge and cut 1cm slices off. Mould these pieces into moon-shaped crescents. Roll each crescent in icing sugar before baking.
7. Bake the Vanillekipferl for 10-15 minutes until nicely golden. While they're still warm, dust them with cinnamon icing sugar.