

# Vanille Kipferl

250g *flour*  
225g *unsalted butter*  
100g *almond meal*  
80g *sugar*  
1 tbsp *vanilla extract*  
1 tbsp *amaretto*  
¼ tsp *salt*

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1 cup *confectioner's sugar*

Preheat oven to 350°F (175°C).

Let butter get warm until soft, but not runny. This can be done by either letting it come to room temperature or by very briefly heating in the microwave.

Combine all ingredients except for the confectioner's sugar and process until a ball of dough forms.

Wrap in aluminum foil and let rest in refrigerator for about 30 minutes.

Roll into a log with about 1½" diameter. Cut ¾" slices, and then cut slices into two even halves. Exact measurements don't matter, but all cookies should be roughly the same size.

Form cookies into traditional crescent shape and place on cookie sheet. Optionally, line cookie sheet with baking paper first.

Bake for 20 minutes until cookies just start turning brown. Remove from oven and let rest for exactly 3 minutes.

Remove warm cookies from cookie sheet, dip in confectioner's sugar, and transfer onto a cooling rack. Once cookies have rested for an hour or two, store in an airtight container.

*Makes about 50 cookies.*