

## Crescent Cookies

(Family recipe)

Makes about 40 cookies

- 340 g butter, room temperature
- 60 g powdered sugar
- 220 g walnuts, chopped
- Pinch of salt
- 500 g flour
- 1½ tsp vanilla



1. Cream together **butter** and **sugar** with a stand mixer.
2. Add rest of ingredients and blend together. Add more flour if needed to dough hold together but not too dry.  
*For circular cookies, roll into log and wrap in plastic wrap. Refrigerate 1 hour, then cut into 13-mm slices.*
3. For crescent shape, no need to refrigerate. Just shape into crescents and place on cookie sheet.
4. Bake on cooking paper on cookie sheet at **160°C** for **about 30 minutes** or until lightly browned.
5. Cool slightly (**10 minutes**) and dust with powdered sugar