

## **Anneliese's Almond Crescents**

Makes 45 cookies

### **Ingredients**

1 cup unsalted butter, room temperature

1 cup granulated sugar

1 teaspoon vanilla extract (the real deal, not the artificial kind)

2 teaspoons almond extract

2 1/3 cups all-purpose flour

1 cup ground almonds (bulk food stores are a good place to find these)

1 cup powdered sugar (put in a sifter for best results)



### **Directions**

Preheat oven to 350°

Grease cookie sheets (enough for 45 cookies)

Mix together butter with sugar and beat with a mixer until light and fluffy

Add vanilla extract and almond extract and continue to beat until incorporated

Stir in the flour and almonds

Work flour mixture into a firm dough

Working with 1 tablespoon of dough at a time, shape into logs. The log should be slightly thicker in the middle than at both ends. Bend into a crescent shape.

Place on greased cookie sheets.

Bake 12-15 minutes or until light brown.

While the cookies are still warm sift crescents with powdered sugar.

Cool on racks.