

Vanillekipferl

Crescent-shaped vanilla christmas biscuits originally from Vienna, best enjoyed in winter.

Work: 30 min | **Wait:** 20 min | **Tags:** vegan, vegetarian | **Servings:** 1 × tray

1 Prepare Dough

Amount	Name	Note
280 g	Flour	
80 g	Sugar	
200 g	Margarine	
100 g	Ground Almonds	
1 pcs	Vanilla Bean	
5 g	Vanilla Extract	

- Let the margarine warm to room temperature.
- Slice open and scrape the vanilla pulp from the bean.
- Add everything into a bowl.
- Mix and knead into a smooth dough.

2 Form

- Divide the dough into portions of 15 g.
- Roll each portion into a short rope and form into a crescent shape.
- Arrange the Kipferl on a lined baking sheet. Since there are no leavening agents in the dough, it won't rise very much, so they can be arranged quite closely.

3 Bake

Bake in a pre-heated oven at 175 °C convection (195 °C normal) for 15 min.

4 Dust

Amount	Name	Note
50 g	Vanilla Sugar	

- Put the sugar on a plate.
- Pull the Kipferl from the oven.
- Right now, they'll be too crumbly to work with: if you try to move them, they'll turn into dust under your fingers.
- Wait for about 5 min. You should be able to cautiously move and pick them up now.
- Don't wait too long, they need to be warm still so the sugar sticks.
- Pick each biscuit up, put it into the sugar top-down and move it around a bit to spread the sugar.
- Let the dusted biscuits cool.

