



RECIPE FOR THE VANILLA CRESCENTS:

500g flour, 160g icing sugar, 400g butter, 200g almonds grated,
2 small bags of vanilla sugar

FOR DECORATION:

1 small bag of vanilla sugar, 5 tablespoons icing sugar

For the vanilla crescents, mix the flour, icing sugar, vanilla sugar, butter cut into small pieces and the grated almonds (or nuts) into a dough and place it in the fridge (wrapped in foil) for 1 hour.

Then take the dough out of the fridge, form a roll on a floured work surface (with a diameter of approx. 3-4 cm) and cut off slices of approx. 1-1.5 cm thick from this roll. Form these slices into croissants and bake on a baking tray covered with baking paper at 175°C for approx. 12-15 minutes (fan-assisted) until light brown.

Roll the still warm croissants in a mixture of icing sugar & vanilla sugar and let them cool completely.