

Walnut Crescents

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  30
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Serves:  100

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

These soft walnut and vanilla crescent cookies are fairly straightforward to make and are a delicious morning indulgence alongside your cup of coffee.

Ingredients (8)

Main ingredients

- 1 pound margarine (use soy-free if needed)
- 1 cup sugar
- 1 egg
- 1/2 teaspoon **Haddar Baking Powder**
- 2 teaspoons **Gefen Vanilla Extract** or almond extract
- 4 cups flour

3/4 cups ground walnuts or filberts

confectioner's sugar, for dusting

Start Cooking

Prepare the Walnut Crescents

1. Preheat oven to 350 degrees Fahrenheit. Line a baking pan with Gefen Easy Baking Parchment Paper.
2. Cream margarine and sugar until light and fluffy.
3. Gradually add remaining ingredients. Knead until smooth.
4. Shape into crescents.
5. Shape dough into crescents. Bake in the prepared pan for 15–20 minutes.
6. Roll in confectioners sugar while warm.

About

Photography and Styling by Tamara Friedman