

Vanilla Crescents

240g plain flour
160g butter
50g caster sugar
100g ground almonds or nuts
1 egg yolk

Mix all dry ingredients together, rub in the butter and combine all with the egg yolk to form a ball. Leave in the fridge for at least half an hour. Take about a third of the ball and roll out a long sausage of about 2.5cms diameter. This you then cut into equal size slices of about 1cm thick. Take each little piece, roll out a finger-like roll, and shape into a crescent. Bake in the Remoska until lightly browned – approx 10-15min and whilst still hot, coat with sifted icing sugar.

These biscuits are the most popular in our family, so I always double the amount of ingredients.

