



PREP: 20 min +  
chilling  
COOK: 15 min  
SERVES: 24

## Vanilla Hazelnut Crescents

Hazelnut and vanilla is such a beautiful combination, these classic Mediterranean cookies really do make the most of it!

### Ingredients

250g butter  
1/3 cup (75g) caster sugar  
1 tsp Queen Organic Vanilla Bean Paste  
2 1/3 cups (350g) plain flour  
1 cup (100g) hazelnut meal  
1 large egg white  
1 – 1 1/2 cups (150g – 225g) icing sugar

### Method

#### STEP 1

In the bowl of an electric mixer, beat the butter and sugar together until light and creamy then beat in the vanilla.

#### STEP 2

Add remaining ingredients (except icing sugar) and mix until it all comes together.

#### STEP 3

Shape the dough into a ball. Cover and refrigerate for at least 30 minutes.

#### STEP 4

Take the dough out of the fridge 30 minutes before you want to shape it and preheat the oven to 160°C fan-forced and line a baking tray with baking paper.

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## Method

### STEP 5

Using a tablespoon of dough at a time, roll into a ball then roll into a log about 5cm long and 1.5cm wide. Gently shape it into a crescent and place on the baking tray. The biscuits don't spread so you can place them close together.

### STEP 6

Bake for 8-10 minutes only then leave on the trays for 5 minutes. Place the icing sugar in a bowl and carefully toss the biscuits in it then place on a wire rack to cool completely. Store in an airtight container.

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