

Vanilkové rohlíčky (Almond crescent)

Serves 50

A traditional Czech Christmas treat in our household, These biscuits bring me back to all the wonderful treats that used to lay spread out on the beautifully decorated tables of our Babička. We love to make these for our family and friends for special occasions. They are super easy to make, you could even get the kids to help!

Ingredients.

- 225g unsalted butter.
- 1/2 cup raw sugar.
- 2 cups sifted all purpose flour.
- 1 1/4 cups ground almonds.
- 1 tsp vanilla extract.
- 1/2 tsp salt.
- Icing sugar to dust.

Method.

1. Cream the butter and sugar together with an electric mixer at medium speed, until light and fluffy. Beat in the flour 1/2 a cup at a time, then add almonds, vanilla extract and salt. Continue to beat until the mixture becomes a firm dough.
2. Shape the dough into ball and wrap in cling film or wax paper, rest in the fridge for around 30minutes. Preheat the oven to 180 degree celsius.
3. Prepare two baking trays by placing some wax paper on top. Remove dough from fridge. Pinch off walnut sized pieces of dough and roll them into a ball, place the ball onto your counter top and roll out into a small log shape, around 6-7 cm long. Shape into a crescent by slightly pulling the ends into a semi-circle.
4. Arrange the crescents at least 2cm apart from each other on the baking tray (I usually get around 20 onto a baking tray). Bake in oven for 15-20 minutes, i like to go by colour, making sure they're not too pale, a dark straw colour is ideal. Let the biscuits rest for 5 minutes before moving them onto a wire rack. If you don't wait before transferring them they will crumble.
5. Once cooled, either dust some icing sugar on top or place some icing sugar into a zip lock bag and place a handful of biscuits into the bag gently tossing to coat, repeating until you've covered the remaining biscuits.

Helpful tips

These biscuits freeze amazingly, just stop at step 4. You don't want to freeze them with icing sugar. Feel free to try playing around with flavours, I've made them with lemon essence, orange essence, chilli chocolate powder, the options are endless. However, to be honest, the original is by far the best!

They keep well and we enjoy them best when they're a few days old. (If they last that long!)

Nutritional information (per serve)

Prep 20min Cook 20min

Cal 62 Kj 259

Carbs 6 g

Fats 4 g

Protein 1 g