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Almond Crescent Cookies

Prep time: 60 minutes

Servings: 40

These delicate almond crescent cookies are made for even the coldest of winter days. So comforting and simple with just a few delicious ingredients. The almond meal in the crescents infuses them with a lovely nutty flavor; paired with the butter and sugar, they fill the house with a sweet holiday aroma. What are you waiting for? Make a batch of this buttery goodness, wrap yourself up in a blanket, and enjoy!

Green Valley Creamery

Ingredients

1 1/2 cups all-purpose flour

1 cup Green Valley Creamery Lactose-Free Butter, cut into small pieces

1/2 cup powdered sugar

1 1/2 cups finely ground almond meal (from blanched almonds)

1 tsp. vanilla

2 Tbsp. powdered sugar (for garnish)

Instructions

1. Preheat oven to 350°. Line two cookie sheets with parchment paper. Combine flour and butter in the bowl of a food processor. Pulse and blend until mixture resembles wet sand, approximately 30 seconds.
2. Add powdered sugar, vanilla and almond meal, and pulse until it combines to a dough. If the dough is too dry, add 1 Tbsp. of your choice of lactose-free milk and continue to pulse until it holds together.
3. Place dough onto a deep plate lined with plastic wrap and form a disk. Wrap tightly and refrigerate for 30 minutes.
4. Remove dough from fridge and cut into 6 equally-sized portions. Using both hands on a lightly floured surface, form each portion into finger-thick rolls. Cut the roll into a 1.5-inch-long strip and carefully form each into crescents with pointy ends by rolling them between both hands.
5. Place crescents 2 inches apart on the cookie sheets and refrigerate for

another 15 minutes. Bake on the middle rack for 10-15 minutes until edges are golden brown. Roll crescents in powdered sugar while they are still hot. ◻

6. Store in an airtight container - the crescents will taste even better after a few days.