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| **Vanillekipferl**  *Vanillekipferl* originate from [Vienna](http://en.wikipedia.org/wiki/Vienna) in [Austria](http://en.wikipedia.org/wiki/Austria) and is a specialty of the Bavarian town of Nördlingen. Traditionally, they are made at [Christmas](http://en.wikipedia.org/wiki/Christmas), and are very well known in Europe. Thus, they can be enjoyed all year round and are often for sale in [Viennese](http://en.wikipedia.org/wiki/Vienna) coffee shops. They are said to have been created in the shape of the [Turkish](http://en.wikipedia.org/wiki/Turkey) crescent moon symbolizing the celebration of the victory of the Hungarian army over the Turkish in one of the many [wars](http://en.wikipedia.org/wiki/Ottoman_wars_in_Europe) between the nations.  ½ cup unsalted butter (at room temperature)  ¾ cup flour  3 Tbsp fine corn meal  ½ cup ground almonds  ½ cup confectioner's sugar 1 medium egg yolk 1 vanilla bean  1/2 cup superfine sugar  Preheat the oven to 400°F.  Combine the butter, flour and corn meal until it resembles breadcrumbs. Add the almonds, confectioner’s sugar and egg yolk and mix until it forms a dough. Shape into a log, then wrap in cling wrap and place in the fridge for an hour. Meanwhile split the vanilla pod in half lengthwise. Scrape the black seeds out and mix them well with the superfine sugar. Put the scraped out bean halves in the sugar for flavor. Remove the cling wrap from the dough and cut the log into 25 even sized pieces. Roll each piece into a log shape, then pinch each end and bend into a crescent shape. Place the biscuits on a baking sheet lined with baking paper.  Bake for 10-15 minutes or until golden brown.  Dust the warm cookies liberally with the vanilla sugar, serve and enjoy! |  |