

Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!

Vanilla crescents

For the dough:

560 g flour
160 g sugar
400 g butter or margarine
200 g hazelnuts, ground or peanuts

Also:

100 g sugar
4 pts. vanilla sugar



Preparation

Knead the flour, sugar and butter cut into small pieces and the nuts into a dough, chill for 1 hour.

Form a roll, cut off pieces and shape into croissants. Place on a baking tray lined with baking paper.

Bake on the second shelf from the bottom in a hot oven at 175°C top/bottom heat for approx. 15 minutes until golden brown.

Mix the sugar and vanilla sugar, turn the just baked croissants in it and leave to cool.

