



Hazelnut Butter Crescents

Ingredients

5 ounces unsalted butter

1/2 cup sugar

1 egg yolk

1 teaspoon pure vanilla extract

2 teaspoons Grand Marnier (optional)

2/3 cup roasted and peeled finely ground hazelnuts

2 cups all-purpose flour

1/4 teaspoon salt

1/2 cup confectioner's sugar



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Directions

Whip soften butter with sugar until fluffy.

Add egg yolk, vanilla extract and Grand Marnier and continue to beat.

Add flour, salt and finely ground slightly roasted and peeled hazelnuts and knead to get a medium-stiff dough.

Form into 1" balls, you should get 50.

On a lightly floured board roll each ball with the palm of your hand to form a rope 2.5" x 1/2" making sure the ends are rounded to avoid them from burning in baking. Form a crescent and continue the process with the rest of the balls.

Place on a baking sheet lined with parchment paper making sure to leave enough space between the crescents.

Bake in a 325 F preheated oven until golden for about 15 minutes.

Do not touch until cool, about 10 minutes. Roll in confectioner's sugar and store.

Please note: because of the high content of butter and sugar and the small size of the cookies, they must be constantly watched as even over baking of 2 minutes might burn them.