



Almond Nut Crescent Cookies

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Almond Nut Crescents are a classically simple and lightly nutty cookie to add to your Christmas baking and cookie trays. They're the perfect treat with a mug of coffee, tea, or hot chocolate.



“God gives us the ingredients for our daily bread, but He expects us to do the baking.”

Chip Ingram

Ingredients:

- 1 cup butter (softened/room temp)
- ½ cup icing sugar
- 1 tsp vanilla
- 1¾ cups all-purpose flour
- 1 cup ground almonds (you can also use pecans)

Directions:

STEP 1: Cream the butter, gradually adding in icing sugar. Cream until light.

STEP 2: Beat in the vanilla. Gradually stir in the flour, then add nuts.

STEP 3: Mix only until blended. Roll dough into balls, then shape into small crescent-shapes.

STEP 4: Place on ungreased baking sheets.

STEP 5: Bake in 300° F oven for 15-20 minutes or until very lightly browned. (Keep an eye on them)

STEP 6: Let cool, then roll in icing sugar.



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