THE IMMACULATE CONCEPTION · DECEMBER 8

# Vanillekipferl for the Immaculate Conception

**Prep** 40 min **Cook** 25 min **Chill** 30 min **Total** 1 hr 35 min **Makes** About 50 small cookies

**Level** Medium

**ADULT SUPERVISION REQUIRED**

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. Hot baking sheets stay hot for several minutes, so a grown-up moves them, and children coat the cookies only once they are warm, not hot.

**ALLERGY INFORMATION**

**Contains wheat (gluten), milk, egg, and tree nuts (almonds or walnuts). Packaged vanilla sugar is usually just sugar with vanilla or vanillin, but check the label.** Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

## INGREDIENTS

### Cookies

- 2 cups (250 g) all-purpose flour
- 1 cup (100 g) almond flour or finely ground walnuts
- ½ cup (60 g) powdered sugar
- ¼ tsp salt
- ¾ cup plus 2 tbsp (200 g) cold unsalted butter, cut into cubes
- 2 egg yolks
- 1 tsp vanilla extract, or the seeds of 1 vanilla bean

### Vanilla sugar coating

- 1 cup (120 g) powdered sugar
- 1 packet (8 g) vanilla sugar, or the seeds of ½ vanilla bean

## METHOD

1. Whisk the flour, almond flour, powdered sugar, and salt in a large bowl. Add the butter and rub it in with your fingertips (or pulse in a food processor) until it looks like damp sand.
2. Add the egg yolks and vanilla and knead briefly, just until the dough comes together. Shape it into two logs, wrap, and chill for 30 minutes.
3. Heat the oven to 350°F (175°C) and line two baking sheets with parchment. Stir the coating sugars together in a shallow dish.
4. Pinch off pieces about 2 teaspoons in size. Roll each into a rope about 2½ inches (6 cm) long, thinner at the ends, and bend it into a crescent. Set them 1 inch (2.5 cm) apart. Keep the second log in the fridge until you need it.
5. Bake one sheet at a time for 11 to 13 minutes, until the cookies are set and pale with just-golden tips.
6. Let the cookies rest on the sheet for 3 to 5 minutes, because they break easily while hot. While they are still warm, lift each one into the vanilla sugar, spoon sugar over it, and set it on a rack to cool.

## LITTLE HELPERS CAN (WITH A GROWN-UP)

- Rub the butter into the flour with clean fingertips
- Roll the dough ropes and bend them into moons
- Stir the vanilla into the powdered sugar
- Give the cooled cookies a second snowfall of sugar

## GOOD TO KNOW

- If the dough cracks as you shape it, warm it for a few seconds in your hands. If it gets sticky, put it back in the fridge for 10 minutes.
- Vanillekipferl keep for 3 weeks in an airtight tin, layered with parchment, and taste even better after a day or two.

## A BLESSING BEFORE WE EAT

*Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. O Mary, conceived without sin, pray for us who have recourse to thee.*