

LITTLE RED HEN

Upinngil Home Bakery

www.upinngil.com

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Upinngil Whole Grain **Almond Crescents**

Ingredients:

1 c. Upinngil Whole Grain Wheat Flour - White Winter or Soft Red Winter
1/2 c. white all-purpose or pastry flour
1 c. almond meal
1/4 tsp. sea salt

6 oz. (1-1/2 sticks) butter, room temperature or cut into small pieces
1/2 c. confectioners' sugar
1 tsp. vanilla extract

1 c. confectioners' sugar

Directions:

- 1) In mixing bowl, whisk together dry ingredients.
- 2) Beat butter and 1/2 c. sugar in mixer with paddle attachment. Beat in vanilla.
- 3) Add dry ingredients while mixing slowly. Beat until combined.
- 4) Grease two baking sheets or line with parchment paper. Roll 1 tbs. dough into 3 inch log. Using your fingers, shape log into crescent and arrange on sheet at least 1 inch apart. Freeze until firm, at least 30 minutes.
- 5) Preheat oven to 350F. Bake 12-16 minutes until done.
- 6) Once cookies are cooled completely, place remaining cup confectioners' sugar in shallow bowl and roll cookies in it to coat completely.

Enjoy!