

Italian almond Vanilla Crescents



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- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea at Home Recipes

Used Teas



t-Series Italian
Almond Tea

Ingredients

Italian almond Vanilla Crescents Vanille Kipferln

- 280 g flour
- 210 g butter
- 70 g sugar
- 100 g ground almonds
- 10g Dilmah Italian almond tea
- 1 egg
- pinch salt



For dusting

- vanilla sugar plus icing sugar, to dust

Methods and Directions

Italian almond Vanilla Crescents

- Sift the flour into a bowl.
- Add the butter and sugar, and use your fingertips to rub in the butter until the mixture resembles breadcrumbs.
- Add the hazelnuts, egg and salt.
- Knead to make a dough, then form into a roll.
- Wrap in plastic wrap and then place it in the fridge until needed, especially in summer.
- Otherwise the pastry is not easy to work with.
- Preheat the oven to 180°C.
- Grease a baking tray.
- Divide the roll into portions to roll out to make the individual crescents.
- Using your hands, roll each portion out into a 2 cm thick roll—like a thick piece of rope.
- Cut crosswise into 5 cm lengths and shape each length into a little crescent shape.
- Place them on a baking tray and bake until they are golden—about 10 minutes.
- Allow them to cool for a minute while you combine the vanilla sugar and icing sugar in a bowl.

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