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Kupferlin -- Viennese Almond Crescent Cookies

A recent search Old Recipe Detective Request:

"Just found your site, and wow! My mother use to make cookies that she called Kilfin. It may be of Viennese background. Basically, they contained blanched finely ground almonds, butter and very little flour. They were rolled into a log, refrigerated, and sliced and hand shaped into elongated ovals; she told me they were supposed to be in a crescent shape but that the tips broke off too easily. After they were baked, cooled slightly but still warm, they were very carefully rolled in a powdered sugar/cinnamon mixture. They were exceedingly delicate, melt-in-your mouth cookies that were stored in an air tight container. Any help finding this recipe would be greatly appreciated! Thank you. Nancy"

Kupferlin -- Viennese Almond Cookies

1 cup chilled butter, cut into chunks

1/3 cup sugar

2/3 cup ground almonds

1 2/3 cup flour

1/8 teaspoon salt

1/2 cup powdered sugar

Preheat the oven to 300 degrees. Cream together the butter and sugar then add the almonds. Combine the flour and salt and stir into the butter mixture.

Take generous tablespoons of the dough. Roll it between your palms to make a flat ball and then form into crescent shape. Repeat and place the cookies about 2" apart. Bake until the edges are barely golden - 10-12 minutes.

Dust with powdered sugar. Makes 2 dozen

Kupferlin -- Viennese Almond Cookies

1 c softened unsalted butter

1/2 c sugar with additional for sprinkling

1/2 c very finely ground unblanched almonds

2 cups unbleached all-purpose flour

Dash of salt

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Preheat oven to 250 degrees. Combine the butter or margarine and sugar into a large mixing bowl. Add the almonds followed by the flour and salt, use your fingers to mix the ingredients together until a soft dough forms. Take generous tablespoons of the dough and roll it into a 2-inch-long tube. Repeat with the rest of the dough. Shape each piece into a crescent, and press the ends flat. Place the cookies on ungreased cookie sheet. Bake them for 40 minutes or until they are firm to the touch. The cookies should be white in color, not even slightly golden. Remove them from the oven, let them stand for a few minutes, and sprinkle them with additional sugar while still warm. Makes 5 dozen cookies.

Viennese Almond Cookies

1 c. of butter, room temperature

2/3 c. sugar

1 tsp. vanilla extract

1 tsp. almond extract

2 1/2 cups of flour

1 c ground almonds

1/4 c powdered sugar for sprinkling

Cream the butter and the sugar together until light and fluffy. Add the extracts and mix. Add the flour and almond flour. Mix thoroughly.

Take generous tablespoons of the dough - it will be slightly crumbly. Roll it into a small ball, about an inch in diameter, and then shape into a crescent moon shape. Bake on parchment paper at 350°F for 15-20 minutes or until a light golden brown. Dust with powdered sugar. Makes 2 1/2 dozen cookies.

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