

## TASTE WITHOUT WASTE

### Vanilla Kippels

Makes about 30 cookies

#### **Ingredients**

100g roasted almonds  
125g butter, softened  
¼ cup caster sugar  
1 tsp vanilla essence  
1 ¼ cups plain flour  
Pinch of salt  
Splash of water  
Icing sugar to dredge (I used about ½ cup)

#### **Method**

Preheat the oven to 180C. Line 3 baking sheets with baking paper.

Place the nuts in a food processor and blitz until finely chopped (you don't want to head into almond meal territory).

Cream the butter and sugar, either by hand or with an electric mixer, until light and fluffy. Beat in the vanilla.

Sift the flour and salt together and combine with the almonds. Gently fold this into the butter/sugar mixture and use your hands to lightly work the mixture into a soft dough, adding a splash of water if necessary.

Take small teaspoonfuls of the dough and roll into small balls, about the size of a walnut. \*Note: If the dough is very soft and difficult to handle due to warm weather, pop in the fridge for an hour before resuming shaping. Then roll each ball into a small log and curve gently to form a crescent. Place on baking trays, with a little room between each – they don't grow much.

Bake for 20 minutes or until lightly browned. Transfer Kippels to a wire rack to cool.

While still warm, dunk into a bowl of icing sugar and toss to coat well before returning back to the wire rack to continue cooling.

Store in an airtight jar for up to two weeks.

Source: Barely adapted from Margaret Fulton *Baking: The Ultimate Collection*  
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