



Recipe: Viennese Crescents  
From: Norma  
Makes: \_\_\_\_\_

(double it)

1/2 lb. butter / margarine  
1/4 cup granulated sugar  
2 cups flour

1 cup butter, 1/2 lb  
1 cup ground nuts  
1 tsp. vanilla  
Confectioners' sugar

(chips opt'l)

Preheat oven 300° F. Cream butter, then add granulated sugar, flour, nuts, & vanilla & mix thoroughly. Shape  $\bar{c}$  fingers into delicate crescents, about 2 in. long & 1/2 in. wide & thick. Roll in confectioners' sugar & bake. →

I like to grease pan for easier removal -  
(they do crumble easily.) Bake about 30 min.  
or until faintly brown. Cool then roll or  
dust 2 more 1/2 confectioner's sugar. I  
Add chips after mixing all ingredients  
before shaping crescents. (Dough can be  
sticky so you may wish to work a flour  
or 1/2 confectioner's sugar on hands when  
rolling dough)

Greek White Cookies  
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Kourabiebes  
Greek Sugar Cookies

1 lb sweet butter, unsalted, soften at room temp

1 cup sifted powdered sugar

1 egg yolk

1/2 tsp vanilla

~ 5 cups sifted flour

set aside 2-3 bags of powdered sugar

Add  
1/2 cup walnut  
1/2 cup almonds (fin)  
put in blender

~~Cook hot~~ Electric mixer

Whip butter 8-10 minutes until white & fluffy

Add sifted powdered sugar, egg yolk, vanilla  
on lowest setting, beat well

Add sifted flour & nuts, until dough easy to handle

Shape into balls, walnut size - 3/4" apart  
Ungreased cookie sheet 350 → 20 minutes

Cookies light brown

Take out

Wax paper but sift powdered sugar + place  
hot cookie on top. Sift  $\frac{1}{2}$ " powdered  
sugar onto, dome shape