This is the recipe from my Oma. They are apparently very finicky to make, due to the fragile crumbly dough, but they are always there on the Christmas Eve table and they are the whole family's favourite. I am looking forward to trying to make them for the first time soon!!

 Vanillakipferl ( Mooncookies w. Almonds )

Recipe for Vanilla kipferl.

16 oz. Flour

8 oz. unsalted butter

4 oz. ground almonds

4 oz. sugar

3 Egg yolks

3 or 4 packets of vanilla sugar

Mix together flour, butter, almonds, sugar and egg yolks to a soft dough. Put in fridge (covered) to get cold appr. 1/2 hour. On floured table or counter roll dough out with rolling pin to appr. 1/4 inch thickness. With a moon shape cookie cutter or a drinking glass make moon shapes from the dough and transfer cookies carefully onto a baking sheet covered with parchment paper. Bake at 325 until light golden brown. When done roll hot cookies carefully in a mixture of reg. sugar and vanilla sugar, transfer carefully to a cooling rack. When cool, carefully (notice how many times I used this word, you will find out WHY) transfer cookies to a tin. Enjoy

Tip: Only roll out part of the dough at one time, its easier.