

## ***ALMOND CRESCENTS***

OVEN 325

2 sticks sweet butter, softened  
1/3 cup sugar  
2/3 cups blanched almonds, ground fine  
2 cups flour

Mix together thoroughly, the butter, sugar and almonds. Work in the flour.  
Chill dough

Roll with hands a rope about ½ inch thick. Cut into 2-inch lengths. Place on an ungreased cookie sheet, forming a crescent.

Bake 14 to 16 minutes or until set but not brown. Cool

While still slightly warm, carefully dip in powdered sugar. When cold, dip in powdered sugar again.

Blanched almonds are almonds without the brown skins on them. Best to buy the almonds already skinned or blanched. If you buy almonds with the brown skins on them, just soak in hot water, and then pop the skins off, one at a time by squeezing each one.