



Hazelnut Crescents

 Vegetarian

READY IN



45 min.

SERVINGS



100

CALORIES



37 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 lb butter at room temperature
- 1.7 cups flour all-purpose
- 2.5 teaspoons ground cinnamon
- 0.8 cup ground hazelnuts toasted (see notes)
- 1.7 cups powdered sugar
- 2 teaspoons vanilla

Equipment

- food processor
- bowl
- frying pan
- baking sheet
- oven
- hand mixer

Directions

- In a bowl, with an electric mixer on medium speed, or in a food processor, beat or whirl butter, 1/3 cup powdered sugar, the vanilla, the flour, 1/2 teaspoon cinnamon, and the baking powder until smooth and well blended. Stir in hazelnuts.
- Shape dough into 3/4-inch balls and, using your fingers, roll each into a 1 1/2-inch rope tapered to points at ends. On buttered or cooking parchment-lined 12- by 15-inch baking sheets, form each rope into a crescent.
- Bake cookies in a 300 oven until pale golden, 20 to 25 minutes; if baking more than one pan at a time, switch pan positions halfway through baking.
- Let cool on sheets for 5 minutes.
- In a shallow bowl, mix remaining 1 1/3 cups powdered sugar with remaining 2 teaspoons cinnamon. Gently turn warm cookies in powdered sugar mixture, a few at a time, then set on racks to cool. When cool, coat cookies again with powdered sugar mixture.

Nutrition Facts



PROTEIN 3.75% **FAT 56.2%** **CARBS 40.05%**

Properties

Glycemic Index:2.22, Glycemic Load:1.16, Inflammation Score:-1, Nutrition Score:0.44695652065718%

Nutrients (% of daily need)

Calories: 37.33kcal (1.87%), Fat: 2.37g (3.64%), Saturated Fat: 1.2g (7.49%), Carbohydrates: 3.79g (1.26%), Net Carbohydrates: 3.62g (1.32%), Sugar: 2g (2.23%), Cholesterol: 4.88mg (1.63%), Sodium: 16.8mg (0.73%), Alcohol: 0.03g (100%), Alcohol %: 0.48% (100%), Protein: 0.36g (0.71%), Manganese: 0.02mg (1.16%), Vitamin A: 56.82IU (1.14%), Vitamin B1: 0.02mg (1.1%), Selenium: 0.74µg (1.06%)