



Crescent Cookies

Delicate cookies with a rich butter flavor and crunchy nuts

- 1/2 cup butter, softened
- 1/2 cup solid shortening (Crisco)
- 1/3 cup granulated sugar
- 2/3 cup finely chopped pecans or walnuts
- 1-2/3 cups all-purpose flour
- 1/4 teaspoon salt
- 1 cup confectioners' sugar
- 1/4 to 1/2 teaspoon cinnamon, optional

Prepare Cookie Dough: Beat butter, shortening and granulated sugar in mixing bowl until light and fluffy, about 3 minutes. Mix in chopped nuts. Add flour and salt; beat on low speed until combined. If desired, wrap dough in plastic wrap, refrigerate about 2 hours or overnight.

Before Starting to Bake: Preheat oven to 325 degrees F. Line cookie sheets with silicone baking mats

Shape Cookies: If using chilled dough, soften to be able to roll dough. On a lightly floured surface, roll dough into 12-inch-thick rope; cut into 2-inch lengths. Form cut dough pieces into crescent shapes; place on prepared cookie sheets, leaving about 2-inches of space between cookies.

Bake Cookies: Place cookies in 325 degrees F oven; bake until set but not browned, about 14 to 16 minutes. Cool 5 minutes on cookie sheet; remove to wire rack.

Sugar Coat Cookies: Stir together confections' sugar and cinnamon. Dip cookies into sugar mixture while still warm; cool completely. Sprinkle with additional confectioners' sugar before serving if desired.

Yield: about 4 dozen

Cook's Note: For a smaller version, see our recipe for Bohemian Horns. <https://www.gloriagoodtaste.com/wp-content/uploads/2014/12/BOHEMIAN-HORNS-A.pdf>

Heart Warming Story about the Recipe: Anne Marie Reband's winning recipe in a holiday cookie contest came from a beloved grandmother, who passed away a few years before this time.

It was like a miracle how she found the recipe. A couple of weeks before Christmas, she was looking for a recipe in her file box. Her heart stopped! There it was her grandmother's crescent cookie recipe! She didn't even know it was in there. She baked the cookies, fearful that somehow, they wouldn't taste quite the same. On Christmas Eve, the verdict came in. Everyone agreed they tasted exactly like Grandma's. Of course, now she bakes them every year. She said, "It just wouldn't be Christmas without them."

The finalists in the holiday cookie contest agreed that winning a prize in the 1988 Holiday Cookie Contest was more than just baking the cookies. It was about making memories.

About the Recipe: These old-fashioned nut cookies were always a special treat when a mother or grandmother made them the holidays. Even today, they are usually included with the holiday cookies that families bake every year. Crescent cookies are delicate, rich, and full of buttery flavor. They're irresistible!