



Country Crescent Cookies

Meltaway buttery cookies with a trio of nutty flavorful seeds

1 cup unsalted butter, softened
1/2 cup granulated sugar
1/2 Tablespoon pure vanilla extract
2 Tablespoons raw sunflower seeds
3 Tablespoons raw pumpkin seeds
1 Tablespoon sesame seeds
2 cups all-purpose flour
1/4 teaspoon salt
2/3 cup confectioners' sugar

1. Preheat oven to 325 degrees F. Line cookie sheets with silicone baking mats
2. In a mixing bowl, cream butter with sugar until light and fluffy. Mix in vanilla.
3. In a small plastic bag, crush sunflower and pumpkin seeds into small pieces; stir in sesame seeds.
4. Remove 2 Tablespoons of butter mixture from the mixing bowl to a skillet; cook over medium heat to melt. Stir in crushed seeds and sesame seeds. Cook stirring occasionally until golden brown. Remove from heat. Cool.

5. Stir seeds into butter mixture in mixing bowl; mix in 1 cup flour and salt; stir in remaining flour at low speed until cookie dough forms.
6. Using 1 Tablespoon dough for each cookie, roll dough with hands into crescent shaped cookies. Place on prepared cookie sheets, leaving about 2-inches of space between cookies. Bake in preheated 325-degree F. oven for about 14 minutes or browned on the bottom. Remove from oven; cool for 5 minutes; move to cooling rack to cool completely.
7. When cookies are cool, toss in confectioners' sugar to coat.

Yield: about 30 cookies

Cook's Note: Fluff your flour or use a spoon to measure the flour. If raw sunflower seeds are not available, use lightly roasted seeds.

About the Recipe: One of my favorite cookies to make for birthday gifts or for the holidays is confectioners' sugar crescent cookies. I decided to update the recipe adding some simple additions. The revised recipe has a rich buttery flavor, melt-away texture, and distinctive nutty flavor from a trio of crunchy seeds. It's an easy recipe to prepare and makes everyday a special occasion.