



“Nana’s Kiflings” (Almond Crescent Cookies)

These recipe for these cookies is one of the most precious family heirlooms.

- 1/2 cup raw almonds
- 1/2 teaspoon Kosher salt
- 1/4 cup granulated sugar
- 14 Tablespoons (1-3/4 sticks) unsalted butter, room temperature
- 1 teaspoon pure vanilla
- 1-1/2 cups plus 6 Tablespoons all-purpose flour
- 1 to 2 cups confectioners’ sugar

Preheat oven too 300 degrees F with a rack in the center position. Line two sheet pans with parchment paper.

Place the almonds and salt in a food processor. Pulse until almonds are coarsely ground, about 1 minute. Add the granulated sugar, butter and vanilla and pulse until a thick paste comes together 1 to 2 minutes. Add the flour and pulse again until just incorporated about 6 pulses. The dough will seem a bit crumbly but should clump together when pressed.

Use a scoop to portion the dough into scant 1 Tablespoons balls; then shape each piece into a crescent moon shape. Place the dough crescents on the prepared pans, spacing them ½ inch apart, about 10 per pan. Bake the kiflings for 35 to 45 minutes until dry, slightly puffed and very lightly brown around the edges. Allow the cookies to cool on the pans for 5 to 10 minutes, then roll in the confectioners' sugar to coat generously. Let the sugared cookies cool completely on a wire rack, about 10 minutes more.

Store the kiflings in an airtight container at room temperature for up to a week.

Yield: about 20 large crescent cookies

Recipe by: Molly Gilbert, *Sheet Pan Sweets*, New York: Union Square & Co.,2022.

About the Recipe:

Note from Molly: My mother-in-law, Octavia, who grew up in Lookout Mountain, Tennessee, makes boxes and boxes of kipferl every Christmas, just like her mom (Great Nana) did before her. In fact, these lovely little treats are a Lookout Mountain cookie tradition, generations in the making. Sometimes called almond crescents or kipferl, these nutty melt-in-your-mouth cookies are similar in taste and texture to Russian tea cakes, Mexican wedding cookies, and snowball cookies. They're simple to make and highly giftable, and their deep nutty flavor and short, buttery texture all rolled up in a thick powdered sugar shell, makes them impossible to resist. Go on, try one – Nana would insist. – p. 158 *Sheet Pan Sweets*



Photo Courtesy of Molly Gilbert – “Sheet Pan Sweets”