

# Crescent Cookies

Margaret Palca / Mabel Modesitt

300° Oven

## Ingredients

2 Cups King Arthur GF Baking Mix\*  
¼ Cup Sugar  
1 Cup Butter  
2 Tsp Vanilla  
2 Tsp Ground Cardamom (optional)  
2 Cups Ground Nuts (Pecans/Hazelnuts)  
½ Tsp Salt  
Confectioners Sugar



## Optional Ingredients (for Rose Cookies)

Red food coloring  
Rose Flavoring

## Directions

Cream butter, sugar and vanilla until thoroughly blended. Mix in dry ingredients.

Chill in the refrigerator AT LEAST 40 minutes.

Form into 2" logs, tapered at either end, and place on parchment covered baking tray, curving the log slightly to form a crescent shape.

Bake in 300° oven until just brown (approx 10-15 min), watch the bottom edges for signs of burning.

Sprinkle with confectioners sugar while still hot. Allow to cool THOROUGHLY before removing from parchment paper.

*\*It's fine to use regular flour in the same amount for folks with no gluten allergies!*

## Rose Cookies

Mix ingredients as instructed above, adding 2 Tsp rose flavor in lieu of (or in addition to) the cardamom. Color the mixture with enough red food coloring to make the dough pink.

Form into 1" balls and bake as for crescents.

Allow the cookies to cool completely, then drizzle with the following icing:

Mix 1C confectioners sugar, 1 tsp rose flavor and enough water (approx 1 tsp) to make a thick but pourable consistency of icing. Add red food coloring until icing is deep rose color.

Pour a tiny bit of icing on each cookie, allowing it to roll down the sides. If desired, cover the entire cookie.

Allow the icing on the cookies to set thoroughly before removing from parchment.