

Styrian Pumpkin Seed Oil Crescents



Cookies

Kind of recipe



70 Minutes

Preparation



middle

Severity

Waiting time: 75 Minutes



Ingredients for 12 people

Cookie Dough:

320 g cake flour
60 g confectioner's sugar
1 pkg. vanilla sugar
4 tblsp Styrian Pumpkin Seed Oil P.G.I.
250 g butter or margarine
130 g walnuts, grated

for coating:

100 g staubzucker
1 pkg. vanilla sugar
dark chocolate fondant

Preparation

Sift the flour, combine with vanilla sugar, confectioners' sugar and walnuts, add the Styrian pumpkin seed oil P.G.I. and mix well. Cut the cold butter or margarine into small cubes, place in the middle of the flour mixture and knead into a dough. Form the dough into a log. Cut 1 cm slices from the log and roll each slices into a small log, form the logs into a crescent shape and bake at 160°C for 20 minutes on a baking paper covered cookie sheet. Roll the crescents in a mixture of confectioner's sugar and vanilla sugar while still hot or let the crescents cool completely and dunk the tips in the melted dark chocolate fondant.

Tip: When possible, chill the finished cookie dough for ca. 1 hour. This makes the crescents easier to form and the dough holds together better.

Recipe from **Gemeinschaft Steirisches Kürbiskernöl g.g.A** / Foto: **Stefan Kristoferitsch**