

Mayor Teddy Kollek's Viennese Almond Crescent Cookies

Adapted from Joan Nathan

A definite winner, prepared either with butter or margarine.

½ cup unsalted butter (or margarine)

¼ cup white sugar

¼ cup very finely ground almonds

About ⅛ teaspoon salt

1 cup unbleached flour

⅛ teaspoon ground cardamom (optional)

Confection or superfine sugar

1. Preheat oven to 300 degrees.
2. Cream the butter with sugar. Add the almonds and then the salt and flour. Shape cookies into crescents on cookie sheet with parchment paper. Bake about 30 minutes, until bottom is slightly brown. Sprinkle with superfine or confection sugar.

Makes about 22 cookies.