



# Kifli (Hungarian Almond Crescent Biscuits)



## Makes

40 - 50



## Prep Time

20 mins +  
chilling



## Cook Time

12 mins

*These almond crescent biscuits are a family favourite and an absolute must as we head into the gifting season. The smell of these baking are the smell of Christmas for me! So many cultures have their own version of this shortbread but this is my grandmother's recipe, written out for me by my aunty (who hated being called "Aunty" – so we didn't!). No matter how much you eat there's always room for Kifli. So as she once said to me "Go on – live dangerously".*

## Ingredients

**190gms plain flour**

**155gms almond meal**

**Pinch of salt**

**155gms unsalted butter,  
softened slightly**

**¼ cup icing sugar, plus  
extra for dusting**

**2 eggs yolks at room  
temperature**

**½ tspn of vanilla extract**

## Method

1. Pre-heat the oven to 170 degrees fan. Line 2 cookie sheets with baking paper.
2. In a large bowl sift the flour, salt and almond meal.
3. Using a stand mixer with the paddle attachment or a separate bowl and an electric beater, mix the butter & icing sugar until well combined. Add the vanilla, and then the egg yolks one at a time.
4. Add the wet ingredients to the dry and combine to make a dough. It may be a little crumbly.
5. If you can form the crescents easily now you can. Otherwise cover the dough and refrigerate for one hour.
6. Take teaspoons of the dough, roll into small sausages and then bend the ends slightly to form a crescent. If you find the dough is falling apart, let it sit at room temp for a few minutes.
7. Place on the pre-prepared trays and bake for 10 -12 mins or until just lightly golden.
8. Place extra icing sugar in small bowl.
9. As soon as you can (being mindful to not burn your fingers), gently toss the kifli in the bowl of icing sugar to coat generously (they are fragile!), and place back on the tray to finish cooling.

@dollopbyvicki







## Notes & Serving Suggestions

---

- My Aunty's recipe comes with the note "I usually double the amount – because 40 -50 kiflis just doesn't seem to be enough". These are very morish so you may wish to take this on.
- They store well for a week in an airtight container – so great when you're getting ready for Christmas!
- Kids can help to shape the kiflis
- These are a shortbread – they should be buttery, slightly crumbly and "short in texture".
- Best enjoyed with a good cup of coffee as Nagyi would've wanted
- You can't overdo the icing sugar here. After you've coated them, sprinkle some more on top. When you store them, add a bit of icing sugar to the tub as well.
- Christmas is a great time to make these as they make beautiful food gifts; also – as they only use egg yolks – whites can be saved to make the obligatory pavlova. Whites can also be frozen (remember to date your containers, and how many egg whites are in there – masking tape is a great way to label containers that is easily removed).



@dollopbyvicki

