

## ALMOND CRESCENTS

1 cup butter  
1/2 cup sugar  
1/4 tsp. salt  
1/2 tsp. vanilla  
2 cups sifted flour  
2 cups ground unblanched almonds  
powdered sugar

Cream the butter, sugar and salt by using your hands adding the flour a little at a time and blending thoroughly.

Add almonds and vanilla.

Take 1 teaspoon at a time - roll in your hand - forming a crescent.

Lay in rows on a greased cookie sheet.

Bake in hot oven of 400° for 2 minutes. Reduce the heat to 300° and bake about 10 more minutes or until light brown in color.

Cool slightly, then roll in powdered sugar.

Makes about 6 dozen.