

vanilla walnut crescent cookies

INGREDIENTS

2 cups all-purpose flour
1/8 teaspoon salt
1 cup cold butter, cut into cubes
1 egg, separated
2/3 cup sour cream
1/2 teaspoon vanilla extract
2/3 cup finely chopped walnuts
2/3 cup granulated sugar
1 teaspoon ground cinnamon

**MAKES ABOUT 3 DOZEN
COOKIES**

DIRECTIONS

1. In a large bowl, combine the flour and salt using a whisk. Cut in the butter with a dough cutter until the mixture resembles coarse crumbs.
2. In a small bowl, whisk the egg yolk, sour cream, and vanilla together. Add this to the crumb mixture from step one and mix well. Divide the dough into thirds, creating three rounds as though you were making pie crust. Wrap each wrap individually in plastic wrap and place in the refrigerator for at least four hours or up to overnight.
3. While you wait, combine the walnuts, granulated sugar, and ground cinnamon in a bowl. Cover the bowl until you are ready to use it.
4. When you are ready to bake, preheat your oven to 350°. Unwrap one round of dough and roll it into a 10-inch circle on a lightly floured surface. Sprinkle 1/4 cup of the nut mixture over the circle leaving a small portion of the center section free to help in attaching the ends securely into the dough when you roll it up. Gently press the filling into the dough with the palm of your hand, then cut the circle into 12 evenly sized wedges with a sharp knife or pizza cutter.
5. Roll each wedge starting with the wide end. Place the cookie point side down onto a baking sheet lined with a nonstick liner or parchment paper. Curve the ends of the cookie to form a crescent shape. Cookies can be placed about 1 inch apart.
6. Place the tray of completed cookies into the refrigerator while you complete steps four and five for the other two rounds of dough.
7. Whisk egg white until it is foamy and brush over the tops of the crescents. Sprinkle the remaining nut mixture on top.
8. Bake cookies at 350° for 18 to 20 minutes or until they are lightly browned. Immediately remove to a wire rack to cool.