



Vanilla Crescents

- gluten free

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1 Portion ⌚ 40 Minutes

Ingredients

350 g **Weizella** (Wheat Starch, gluten free)

100 g Sugar

16 g Vanilla Sugar (or 1 Vanilla Pod)

100 g Grated Sweet Almonds

200 g Butter

50 g Egg Yolks

A little icing sugar for powdering

Preparation

1. Mix all the ingredients.
2. Form small crescents out of the dough.
3. Bake for 10 - 15 min. at 150 °C until golden brown.
4. Powder the vanilla crescents with icing sugar shortly after baking.



Weizella

- Gluten Free Wheat Starch

Weizella is a 100% naturally produced gluten free wheat starch without additives. Weizella fulfills the same strict gluten limits that apply to naturally gluten-free products.



Weizella can currently be purchased from easy gluten free (online) and in selected EDEKA stores.

Further information at www.weizella.de

KRÖNER  **STÄRKE**