

INGREDIENTS

1.5 cup	butter
1/2 cup	white sugar
2 cups	ground almonds
2 tsp	vanilla extract
1 tsp	vanilla extract
1/2 tsp	salt
3 cups	unbleached flour
1/8 tsp	Chinese 5 spice powder
1/4 tsp	ground star anise
2 cups	icing sugar



PREPARATION

Beat butter and sugar until light and fluffy, about 3 minutes.

Add almond meal, vanilla, star anise and salt until combined.

Add flour and mix well.

Chill dough for at least one hour.

Make 1 inch balls and mold the dough into crescents.

Freeze crescents on a baking tray or bake for 8 to 10 minutes at 350 degrees.

Stir icing sugar and 5 spice powder together. While still warm roll the cookies in icing sugar. Roll in icing sugar when cooled for a snowy look.