**Almond Kifli**

These buttery, nutty and slightly crumbly biscuits (‘kifli’) are just perfect with a cup of tea. This is an adaptation of the original recipe from Sharon Katz, published in Monday Morning Cooking Club - the food, the stories, the sisterhood (2011).

**INGREDIENTS**

65 g whole raw almonds (skin on)

or 65 g (skin-on, raw) almond meal

125 g unsalted butter, at room temperature

175 g (1 cup + 2 tablespoons) plain flour

2 teaspoons vanilla caster sugar**\***

80 g (1/2 cup) vanilla icing sugar**\*\***, for dusting

**\*or 2 teaspoons sugar + 1/2 teaspoon vanilla extract**

**\*\*or regular icing sugar**

**UTENSILS**

Oven preheated to 160C

Food processor\*\*\* (to make almond meal and to mix dough)

Mixing bowl

Wooden spoon

Baking tray lined with baking paper

**\*\*\***if you do not have a food processor, you will need to use (already ground) almond meal and then you can make the biscuit dough in a bowl using your hand.

**METHOD**

Preheat the oven to 160ºC and line 1 large baking tray with baking paper.

Grind the almonds in a food processor. Add the butter, flour and caster sugar and pulse gently until the mixture comes together. You can also do this by hand.

Roll the dough into small thumb sized rolls and bend into crescent shapes. Place on trays and bake for 30 minutes or until pale and golden.

When the biscuits have cooled, roll them in the icing sugar to generously coat.

Makes 30.