

Walnut Crescents

By Rory

Ingredients

125g unsalted butter
1 teaspoons vanilla essence
1/2 cup [110g] caster sugar
1 egg
2 tablespoons Irish cream liqueur or cream
1/3 cup [35g] , walnuts, toasted, finely chopped
1/2 cup [75g] self raising-flour
1 1/4 cups [185g] plain flour 1/3 cup [80ml]
walnut or macadamia oil
1/2 cup [80g] icing sugar mixture.

Method

Beat butter essence and sugar in a small bowl with electric mixer until light and fluffy. Add egg and liqueur; beat until combined. Stir in nuts and sifted dry ingredients in 2 batches. Turn dough onto lightly floured surface, knead gently until smooth. Cover and refrigerate for 15 minutes. Shape level tablespoons of dough into crescents. place 3cm apart onto greased oven trays. Bake in moderate oven for 12 minutes or until lightly browned. Lift onto wire racks, brush with oil while hot, cover with sifted icing sugar; cool. Makes about 25 baked biscuits, suitable to freeze.

Interesting fact

Mine Side school opened in 1932. It later changed its name to Happy Valley State School in 1971, when it moved from the mine site to its current location.