



# WALNUT CRESCENTS WITH ORANGE & CHOCOLATE

BY JEFF CAMILLO

*Delicate, nutty crescents infused with citrus zest and finished with a touch of chocolate—these cookies are as beautiful as they are delicious. Perfect for gifting or enjoying with a warm drink during the holidays.*

PREP TIME  
25 MIN

COOK TIME  
12-15 MIN

SERVINGS  
ABOUT 24 COOKIES

## Instructions

1. Cream the base: In a large bowl, beat butter and sugar until light and fluffy. Mix in vanilla and orange zest.
2. Build the dough: Stir in flour, walnuts, and salt until a soft dough forms. If crumbly, knead gently with hands until it comes together.
3. Shape crescents: Pinch off small pieces (about 1 tbsp each), roll into logs, and curve into crescent shapes. Place on a parchment-lined baking sheet.
4. Bake: Preheat oven to 350°F (175°C). Bake crescents for 12-15 minutes, until edges are lightly golden. Cool on wire racks.
5. Snowy finish: While still slightly warm, roll crescents in powdered sugar for that festive "snow-kissed" look.

### Notes:

- Perfect with coffee
- Store in an airtight tin for up to 5 days – they actually taste better the next day as the flavors meld.
- For extra flair, drizzle in melted chocolate in zig zag line