



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

Ingredients

- 1 cup unsalted butter, softened
- ½ cup granulated sugar
- 1 tsp vanilla extract
- Zest of 1 medium orange
- 2 cups all-purpose flour
- 1 cup finely ground walnuts
- ½ tsp salt
- ½ cup powdered sugar (for dusting)

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