ALMOND CRESCENTS



Mix thoroughly:
1 cup butter
1/3 cup sugar
2/3 cup ground blanched almonds

Sift together and work in: 1 2/3 cups flour 1/4 t. salt

Chill dough. Roll pencil thin. Cut into 2 ½ inch lengths. Form into crescents. Bake until set - not brown. Cool on pan. While slightly warm, dip in 1 cup confectioners sugar and 1 t. cinnamon mixed.

Bake at 325 about 14 - 16 minutes. Makes about 5 dozen cookies.