



Cinnamon Hazelnut Crescents

 **SERVINGS**

72

 **COOKING TIME**

10 min

Cinnamon Hazelnut Crescents are warm, tender, and the perfect dessert to enjoy as the weather gets colder. Each crescent cookie is rolled in cinnamon for a powerful and warm spicy flavoring.

Ingredients

- 1 cup butter or margarine
- 1 ½ cups sifted confectioners' sugar, divided
- 2 tsp vanilla
- 1 ½ cups all-purpose flour
- ¾ cup (3 oz) toasted ground hazelnuts
- 2 ½ tsp ground cinnamon, divided
- 1/8 tsp salt
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)

Cooking Instructions

1. Beat butter, ¾ cup of the sugar and vanilla in large bowl with electric mixer until creamy.
2. Combine flour, hazelnuts, 1 teaspoon of the cinnamon and salt.
3. Add to butter mixture; beat just until combined.
4. Add oats; beat until combined.
5. Cover and refrigerate dough until firm, about 2 hours or overnight.
6. Heat oven to 350°F.
7. Combine remaining ¾ cup confectioners' sugar and remaining 1 ½ teaspoons cinnamon in medium bowl; set aside.
8. Roll rounded measuring teaspoonfuls of dough into 2-inch ropes.
9. Place ropes about 2 inches apart on ungreased cookie sheets; shape into crescents.
10. Bake 10 to 13 minutes, until golden brown.
11. Cool 2 minutes on cookie sheets.
12. While still warm, roll cookies, a few at a time, in cinnamon-sugar.

13. Cool completely on wire racks.
14. Store loosely covered at room temperature.