**LITTLE VANILLA ROLLS**



Ingredients

280g fine flor

200 g butter

120 g ground walnut

100 g icing sugar

*Some vanilla sugar mixed with plain sugar
for the coating in the end.*

Process

Put all the ingredients onto the rolling board and process them into dough. It is good to leave it for a few hours in the fridge. Then put it on the rolling board again, take a piece and roll it with your palm into the short „snake“ . Then bend it into a roll shape and place it on the baking sheet covered with baking paper. Bake them till they are slightly pink. Coat them in vanilla sugar in the end.

  

  

  