

## Walnut Horn Cookies: A Buttery, Nut-Filled Pastry Perfect for the Holidays

Prep Time: 30 minutes | Cook Time: 20 minutes | Servings: 24 cookies



OVEN  
**350°F**

TIME  
**30 min**

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### INGREDIENTS

- 1 cup unsalted butter, softened
- 2 cups all-purpose flour
- 1 cup finely chopped walnuts
- 1/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- Powdered sugar for dusting

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large bowl, cream together the softened butter and granulated sugar until light and fluffy.
3. Add the vanilla extract and mix well.
4. Gradually add the flour and salt, mixing until just combined.
5. Fold in the chopped walnuts until evenly distributed throughout the dough.
6. Take small portions of dough and shape them into crescent forms, placing them on the prepared baking sheet.
7. Bake for 15-20 minutes or until the edges are lightly golden.
8. Once cooled, dust generously with powdered sugar before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/walnut-horn-cookies-a-buttery-nut-filled-pastry-perfect-for-the-holidays/>