

# B-J's Family Favourite Recipes

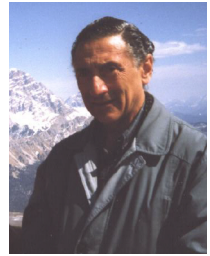
## Robert's Kipferis

*This recipe for almond biscuits is from my mother. Although Sephardi born in Istanbul she was raised in Munich, and this recipe is German in origin*



### Ingredients

115 g/4 oz/1 cup ground almonds  
200 gm/7 oz/2 sticks butter  
227 g/8 oz/2 cups flour  
86 g/3 oz/¼ cup vanilla sugar or caster sugar



Robert Holton

### Method

Put everything into a processor and whizz until they form a single mass. Roll out the mass until you get a 1 ½ inch/4 cm thick layer capable of being cut into biscuits. Bake the biscuits at 180°C/350°F/gas 4 for 10 - 15 minutes.

The above quantities are approximate - what you need to achieve is the layer capable of being cut into biscuits.

## Family Favourite Recipes

Compiled, designed and produced by Stan Rose for British-Jewry

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