



Kourabiethes
(Greek white sugared cookies)

Our **ingredients are the following:**

- 3 cups of unsalted pure butter at room temperature
- 2 cups of roasted almonds, coarsely chopped
- 1 shot of cognac or brandy
- 2 tsp of vanilla extract
- 1 heaping tsp of baking powder
- 5 cups of all purpose flour sifted

For topping:

- Extra icing sugar for powdering (about 2 cups).

PREPARATION TIME

1. In a mixing bowl, beat the butter until it becomes white, creamy and fluffy.
2. Then gradually add the rest of the ingredients. We start with the powdered sugar. Mix the butter and the icing sugar together.
3. Add some of the flour (add 1-2 cups at a time and keep some to add later). Pour your brandy (cognac) to a large glass and then add your baking powder and stir it until dissolved. Now pour this mixture, along with the vanilla extract and the almonds and continue beating until blended in and the dough is a cohesive soft mass.
4. Start kneading with your hands the mixture and slowly add the flour to the mixture until the flour has been absorbed.



5. Set the dough aside to rest for about 30 minutes.

6. Using your hand, grab a piece of dough the size of a walnut and form them into the shape of choice or you could also use a cookie cutter. Place each formed cookie on a baking tray lined with parchment paper. Repeat process until all dough has been shaped into cookies.

7. Bake in a pre-heated 350F oven (middle rack) for 25 minutes for each batch.

8. Remove from oven and roll in the powdered sugar. Dust serving plates or platter with confectioner's sugar and add cookies.

9. Now place some more icing sugar in a shifter and generously dust the kourabiethes with more icing sugar until-well coated.

The cookies can be stored in a sealed container, in a cool, dry place and they'll keep for at least two weeks.

Give it a try and enjoy!