

Kourabiedes

(Greece)

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*Κουραμπιέδες (my great-grandmother's recipe for Greek melt-away/sugar type cookies traditionally made at Christmas)

Greece has a very long and rich history that dates back to ancient Greeks and mythology. It is also the birthplace of democracy.

This recipe was my great-grandmother's and was passed down to my grandma to my mom and now to me. It is a traditional Christmas cookie in Greece.

Ingredients:

For Cookie Batter:

7½ cups flour
½ cup confectioner's sugar
1 teaspoon baking powder
2 cups unsalted butter
2 egg yolks
2 ounces brandy
1 teaspoon vanilla

For Cookie Topping:

whole cloves
1 pound confectioner's sugar

Instructions:

Preheat oven to 350°F.

Whip butter on high in an electric mixer until light, yellow, and fluffy.

Add eggs, brandy, and vanilla and continue to whip butter mixture for another minute.

In a separate bowl, combine dry ingredients.

Add flour mixture to wet ingredients 1 cup at a time. Mix only until combined, do not over mix.

Chill dough for 10 minutes in the refrigerator.

Make ½ ounce chunks of dough and roll between the palms of your hands to form a smooth ball of dough.

Place dough balls on a cookie sheet 2 inches apart. Lightly press the balls down to flatten slightly. Once all cookies have been formed, place a whole clove in the center of each one.

Bake for 20-25 minutes.

While cookies are baking, prepare another cookie sheet or tray by covering with a ¼ inch layer of confectioner's sugar. Have more confectioner's sugar ready in a sifter to top cookies.

Once cookies are baked, place hot cookies onto the layer of confectioner's sugar.

Remove the whole clove.

Cover the tops of the cookies with a thick layer of sifted confectioner's sugar.

Allow to cool and add another light layer of sifted confectioner's sugar.

Place individual cookies into cupcake liners. Cookies can be stored in an airtight container.

Tips: Don't forget to take out the cloves before you powder the sugar. Measuring out each ball to 1 ounce helps to make the cookies uniform.