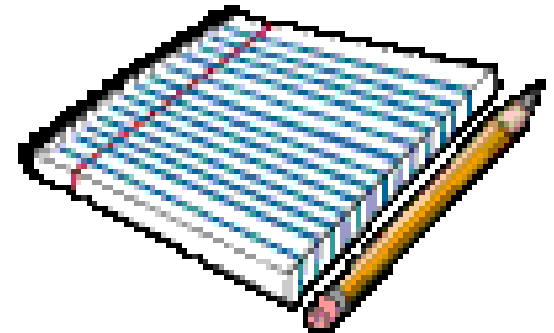


A Greek Recipe Kourabiedes (Christmas cookies)

From Greece

6th Intercultural Primary School of
Evosmos



About the recipe



- Kourabiedes are shortbread type of cookies dusted with icing sugar
- They are often made with roasted almonds but they can also be made with other nuts (walnuts, hazelnuts)





About the recipe

- They can be made in circular shapes, crescents, made by hand or rolled out and cut
- They are Greek celebration cookies- because they're white-they are a favorite at weddings and baptisms as well as at holidays and other special occasions





Ingredients:

- 2 cups of butter (softened)
- 2 eggs yolks
- 1 teaspoon of baking powder
- ½ teaspoon of baking soda
- 3-4 cups of flour



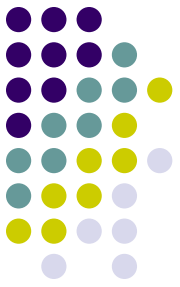


Ingredients:

- 1 cup of icing sugar
- 1 tablespoon of brandy
- 1 cup of almonds, chopped and roasted extra icing sugar, for rolling the cookies in



Equipment

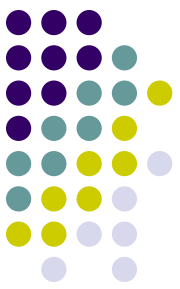


- A mixer



- A baking tray





Procedure:

- Cream the butter and the sugar in a mixer for 15 minutes, until it begins to turn white. Mix in the baking powder and baking soda
- Add the egg yolks, the brandy, and gradually add the flour until you have a dough that is neither too soft nor too firm. Stir in the almonds



Procedure:

- Let the dough stand for an hour in a warm place (the inside of the oven is fine) covered by a towel
- Next, with small amounts (about 1,5 teaspoons of dough) shape small rounds with your hands
- Arrange the round cookies on a buttered baking tray and bake at 175 degrees for 15-20 minutes
- Leave the cookies until cold and then roll them in plenty of icing sugar to cover
- Arrange them on a pretty platter with a lot of icing sugar around them and serve



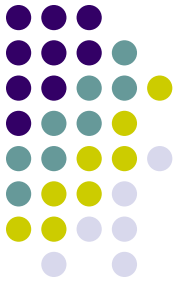
Conclusion



Enjoy Greek kourabiedes



Our pupils' work for the recipe



Greek Recipe

Ingredients

- 2 cups of butter
- 1 cup of sugar
- 3 egg yolks
- 2 spoons of vanilla extract
- 6 cups of flour
- 1 cup of almonds
- 1 bag of icing sugar

Beat the butter and the sugar in the mixer for fifteen minutes. Add egg yolks one at a time, vanilla extract and the flour little by little. Add the almonds and when the dough is ready shape small balls with your hands. Place them on the buttered baking tray. Bake them at 175 degrees for 25 minutes. Put off them of the oven and roll them to the vanilla extract.




"Greek recipe"
"Lourabiettes"

Ingredients:

- 2 cups of butter
- 1 cup of sugar
- 3 egg yolks
- 2 spoons of vanilla extract
- 6 cups of flour
- 1 cup of almonds
- 1 bag of icing sugar

Procedure

Beat the butter and sugar in the mixer for 15' minutes. Put the egg yolks one by one, the vanilla extract and the flour little by little. Add the almonds and when the dough is ready, shape small balls with your hands. Put them on a buttered baking tray. Bake them at 175° for 25' minutes. Take them out of the oven and roll inside the icing sugar.



Our pupils' work for the recipe



Greek recipe "Kourabiethes"

Ingredients:

two cups of butter
one cup of sugar
three egg yolk
two spoons of vanilla extract
six cups of flour
one cup of almonds
one bag of icing sugar

Procedure:

Beat the butter and the sugar in the mixer for fifteen minutes. Put the egg yolks one by one, the vanilla ^{extract} and the flour little by little. Add the almonds and when the dough is ready shape little balls with your hands. Put them on a buttered baking tray. Bake them at a hundred and seventy five degrees for twenty five minutes. Take them out of the oven and roll them in the icing sugar.

Κουραμπιέδες

