

# MY KIND *of* Holiday

## EMILY RILEY'S KOURABIETHES (GREEK BUTTER COOKIES)



### LIST *of* INGREDIENTS

1 cup unsalted butter	1/8 teaspoon baking powder
1 cup confectioner's sugar	½ cup almonds, toasted and chopped
1 egg yolk	Small amount of orange flower or rose water
1 tablespoon brandy	Additional confectioner's sugar for dusting (or coating or topping)
2 ½ cups flour	

### INSTRUCTIONS *for* KOURABIETHES

1. Preheat oven to 350°.
2. Mix butter and 1 cup sugar until very light and fluffy.
3. Stir in egg yolk and brandy.
4. Mix sifted flour and baking powder in a separate bowl.
5. Chop almonds (if using) into fine pieces.
6. Add the flour, baking powder, and optional almonds to the liquid mixture a little at a time until dough no longer sticks to your fingers (if adding almonds, you may need to use less flour to prevent the cookies from being dry).
7. Knead well until dough is smooth and can easily be rolled into balls.
8. Take small pieces of dough and shape into balls or small crescents.
9. Place on parchment paper on a baking sheet or on a lightly greased sheet.
10. Bake for about 15–20 minutes or until very light brown.
11. While still warm, brush very lightly with orange flower or rose water.
12. Roll in confectioner's sugar and set on a tray or plate. Use the remaining sugar to sift over top until well covered.

YIELD X 30-40 COOKIES

PREP TIME X 1- MINS

COOK TIME X 15-20 MINS

TOTAL TIME X 30 MINS

SERVE *and* ENJOY!