

# KOURABIEDES

THESE BUTTER ALMOND COOKIES ARE A DELICIOUS STAPLE IN THE GREEK HOME AT CHRISTMAS TIME.

Prep Time: 30 mins - Bake Time: 20 mins - Makes about 40 cookies

## Ingredients

2 cups salted butter at room temperature  
1 cup confectioner's sugar  
1 egg yolk at room temperature  
1 tbsp brandy  
1 tbsp pure vanilla extract  
1 cup slivered almonds, lightly roasted and cooled  
4 ½ - 5 cups all-purpose flour  
1 tsp baking powder  
orange blossom water, optional  
6 - 7 cups powdered sugar

## Directions

1. Preheat oven to 350 degrees F. Line baking sheets with parchment paper
2. Add butter and 1 cup powdered sugar to bowl of electric mixer. Beat on medium speed with the paddle attachment until very light and fluffy (about 15-20 minutes).
3. Add egg yolk, brandy, and vanilla. Beat until well incorporated.
4. Add roasted almonds, beat until mixed in.
5. Sift flour and baking powder in a large bowl. Gradually add flour to butter mixture until a dough forms.
6. Roll the dough into 2 tablespoon-size balls, or roll out dough and cut into crescents, stars, or whatever shape you like.
7. Place cookies on prepared baking pan and bake 20-25 minutes until light golden, rotating pan half way.
8. Use a sieve to evenly spread about half of the powdered sugar in a large deep baking pan. Once cookies are out of the oven, you may spray with blossom water, but this is optional. Then, carefully place each cookie in powdered sugar lined pan. Cover cookies with remaining powdered sugar.
9. Cool completely and transfer to serving platter.

Enjoy!



Credit- [bakedambrosia.com](http://bakedambrosia.com)