

## **Greek Powdered Sugar Cookies (Kourabiedes) - Traditional Christmas Cookies**

### Recipe Ingredients:

- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 cup butter, softened to room temperature
- 1/4 cup confectioners' sugar
- 1 egg yoke
- 2 tablespoons brandy
- 1 teaspoon vanilla extract
- confectioners' sugar, to garnish
- Walnuts OR Almonds (see below)

### How to Make the Greek Cookies Kourabiedes:

Preheat oven to 325 Degrees Fahrenheit. Sift flour and baking soda together onto a sheet of parchment or waxed paper. Set aside.

Cream together the butter and sugar in a large mixing bowl until fluffy. Add egg yoke, brandy, and vanilla extract separately until well incorporated.

Slowly add flour mixture and beat on low speed until mixed thoroughly. Don't over-mix, though, or else the cookies will be too dense. Using your fingers, roll dough into 1-inch balls and flatten slightly to form a small disk. Place on a cookie sheet and bake in the center of the oven until cookies are lightly golden, which should take about 25 minutes. You may need to bake the Kourabiedes cookies in batches.

Let the Kourabiedes cool completely in the pan or on a wire cooling rack. Place cookies on waxed or parchment paper. Store cookies in an airtight container. Just before serving, dust the cookies with confectioners' sugar that you placed in a sifter.

Not on walnut or almond use – if you want to add walnuts OR almonds to this recipe, omit 1/2 cup of the all-purpose flour and add 1/2 cup of finely crushed walnuts OR almonds. Different regions of Greece make this recipe differently using walnuts, almonds or neither.

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