



Koulouria (Greek Biscuits)

(serves 6)

Ingredients

- 1 ¼ cups white caster sugar
- 250g packet unsalted butter, at room temperature
- 4 large free-range eggs, at room temperature
- 2 tablespoons ouzo or Cointreau
- 2 teaspoons vanilla extract
- 5 cups plain (all-purpose) flour
- 3 teaspoons baking powder
- 1 egg yolk
- 1 tablespoon cream

Method

1. Preheat oven to 180C (convection setting) and line two large baking trays (I like to use the actual oven trays) with baking paper.
2. Combine the sugar and butter in the bowl of a stand mixer and beat on a medium speed for 4 minutes or until the mixture is light and fluffy.
3. Add the eggs one at a time, beating well between each addition. Add the ouzo or Cointreau and vanilla extract to the mixture and beat for a further minute until it has been well incorporated.
4. In the meantime, sift the flour and baking powder into a medium bowl and set aside. Lower the speed of the stand mixer to its lowest level and slowly add the flour to the butter mixture. Once it has all been added, the dough should be firm enough to roll into shapes. Test it out by rolling a small amount of dough into a ball. If it feels moist and does not stick to your hands, it is perfect. If it is too firm add a tablespoon of cream to dough and mix in lightly by hand. If the mixture is too moist and sticks to your hands, add an extra tablespoon of plain flour to the mixture and mix in by hand. Keep testing until you achieve the right consistency.
5. To make the eggwash, combine the egg yolk and cream in a small bowl or espresso cup and set aside.
6. To make the traditional shape, take a tablespoon of dough and roll into a ball and then roll out into a rope shape about 20cm long. Cross over the two ends and then twist the bottom loop of the biscuit once or twice to achieve the traditional twist. Repeat with the rest of the dough until you have used it all up.
7. Once you have filled the trays (leaving a couple of cms between each biscuit), lightly brush with the egg wash over the top of each biscuit and pop into the oven for 25 minutes or until lightly browned and cooked through. Place the oven trays on a wire rack and allow the biscuits to completely cool on the trays before placing them in an airtight container.