



# Kourabiedes

(makes about 25 biscuits)

## Ingredients

- 120g natural almonds
- 225g unsalted butter, room temperature
- 75g icing sugar mixture, sifted
- 1 ½ teaspoons vanilla paste
- 1 egg yolk, lightly beaten
- 30ml ouzo
- 350g plain (all purpose) flour, sifted, plus a little extra for dusting
- 1 tablespoon baking powder, sifted
- 1 ½ tablespoons rosewater
- 300g extra icing sugar mixture, for topping

## Method

1. Preheat the oven to 170 degrees Celsius for a fan forced oven. Spread almonds out in a single layer on an oven tray and roast for 6-7 minutes until golden and fragrant. Cool and then roughly chop the nuts before setting them aside.
2. Grease and line 2 oven trays with non-stick baking paper.
3. In a stand mixer, beat the butter, 75g icing sugar and vanilla for about 5 minutes on a medium speed or until the mixture is light and fluffy. Add the yolk and ouzo, occasionally scraping down the sides of the bowl until they are well incorporated and the mixture is fluffy. Lower the speed of the mixer to the lowest setting and add the sifted flour and baking powder until most of the floury streaks have disappeared. Turn off the machine, add the almonds and lightly incorporate them into the dough with a rubber spatula. It should be quite stiff in its texture.
4. Turn the dough out onto a lightly floured surface, shape into a disc, wrap in plastic wrap, lightly press the dough so that it is fairly flat and refrigerate for an hour.
5. Dust a work surface and a rolling pin lightly with flour. Roll out the dough until it is 1.5cms thick. To make the traditional crescent shaped kourabiedes, use a 5.5cm cookie cutter to cut out the crescent shapes and place onto the paper lined oven trays. Alternatively you can use whatever shaped cookie cutter you like. Press the dough scraps together and repeat until you have used all the dough. If you notice the dough has warmed up and is becoming difficult to work with, roll it out onto a piece of baking paper till it is 1.5cms thick and pop the sheet of dough back in the fridge for 15 minutes to firm up again.
6. Bake the biscuits for 20 minutes or until they are fragrant and lightly golden. Cool on trays for 5 minutes then brush the biscuits ever so lightly with the rosewater using a small pastry brush. If you don't have a small pastry brush, it is best to sprinkle or spray the rosewater over the top.
7. Sift the remaining 300g of icing sugar over the biscuits and allow them to cool completely.

## Cook's Note

It is important to note that the kourabiedes come out of the oven quite soft in texture. As they cool they harden up to the desired crunchier texture, absolutely irresistible to eat!