

Sunvil Supper Club

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December 2015 - **Kourabiedes - Almond Cookies**



Ingredients

- 1 ½ glasses of vegetable shortening
- ½ glass of olive oil
- 1 or 2 cloves
- 6 tablespoons of icing sugar
- ¼ glass of brandy
- ¼ glass of rose water
- 2 glasses of almonds blanched, roasted and cut into small pieces
- 4-5 glasses of self-raising flour

Method

In a bowl, mix together the oil, shortening, icing sugar, brandy and rose water. Add half of the flour to the bowl along with the almonds and then add the remaining flour, or as much as is needed to make a fluffy dough.

Once the dough is made, divide the mixture so that it can be moulded in to cookie-like shapes, moulding each piece roughly to the size of half a small pear is a good guide.

Place them on an ungreased baking tray and bake in a pre-heated oven (140°C) for 30 minutes or until their bottom side is golden brown.

Once baked, remove from the oven and place on to a cooling rack. After 10-15 minutes (whilst they are still slightly warm), coat them in icing sugar.

Kourabiedes are enjoyed throughout the year in Greece and Cyprus, but are arguably most prominent at Christmas time. The name actually derives from the Turkish word "Kurabiye".

In some regions of Greece, the Kourabiedes are decorated at Christmas with a whole clove on the top to represent the gift of spices that the Three Wise Men brought to Bethlehem.

Find out more about holidays to Greece & Cyprus - www.sunvil.co.uk/greece